

# While Others Sleep!

Listen Wunst!—

THE YALE & TOWNE MFG. CO., STAMFORD CONN., ARE HAVING US CHANGE THE ELEVATORS IN THAT GREAT PLANT TO THE RIDGWAY STEAM-HYDRAULIC—Ketch on?

The Yale & Towne Co. are makers of hoisting machinery themselves. They have engineers who know a thing or two. Well, I guess so.

As we have already told you, the Standard Oil Co. is having us change their elevators to Steam-Hydraulic where they have steam available (just finished their Albany plant), and among the plants we have done for them is one near Stamford.

The Yale & Towne engineers

are not "DEAD ONES." They caught on and are going to have good elevators, too.

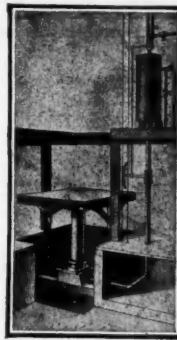
Why in the world every mill and factory owner should not get these wonderful elevators as soon as they know about them is only another proof that just one man in a hundred is really a FULL LIVE MAN and fit for manager.

If you are that HUNDREDTH MAN you will

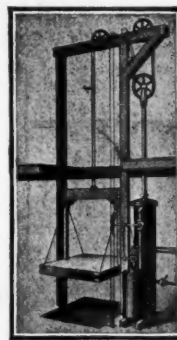
**"Hook 'er to the Biler"**

**CRAIG RIDGWAY & SON COMPANY**  
COATESVILLE, PA.

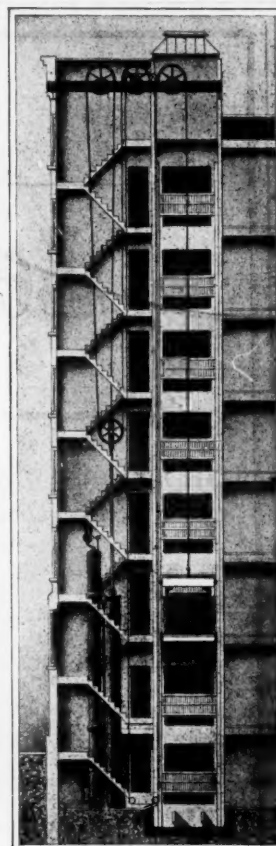
ELEVATOR MAKERS TO FOLKS WHO KNOW



Direct Acting Steam Hydraulic Elevator



Double Geared Steam Hydraulic Elevator





## The Delivery Question!




WEIGH IT CAREFULLY

**W**EIGH the delivery question carefully. It is a large expense item in your business. Take the cost per week of keeping two horses and paying two drivers; divide it by the number of orders delivered and you'll be surprised at the cost per order. You'll see what has been taking too large a share of your profits.

One International Motor Truck will do as much work as two horses and wagons; by using it you materially reduce your delivery cost. No matter what it has been costing you per order to deliver goods, you'll be able to do it for much less money with an International Motor Truck. The saving is just like that much extra profit on every order. Don't guess about motor delivery—let us send you the facts. Send for our descriptive catalogue. Tell us all the particulars about your delivery problem and we'll let you know how we can help you.

**INTERNATIONAL HARVESTER CO. OF AMERICA**

(INCORPORATED)

519 HARVESTER BLDG., CHICAGO

**Beef Casings**

**Hog Casings**

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**ARMOUR  AND COMPANY**

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E. St. Louis  
Fort Worth**

**Kansas City  
South Omaha  
Sioux City**

# THE NATIONAL PROVISIONER

OFFICIAL ORGAN OF THE AMERICAN MEAT PACKERS' ASSOCIATION

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No. 24.

## CONTINUED HEAVY BEEF IMPORTS.

Imports of fresh beef at the port of New York during the past week were again heavy. Last week's record arrivals of 16,911 quarters of beef were exceeded, the total for the past seven days having been some 17,784 quarters, besides a considerable quantity of beef cuts. Of this quantity 16,056 quarters was chilled Argentine beef and 1,728 quarters was frozen Australian beef. Of course not all of this beef went on the New York market, much of it being shipped elsewhere throughout the country.

This week marked the arrival of the first big wave of speculative shipments. Heretofore a large part of the chilled beef from South America has been from plants of big packers there. This week's arrivals were largely consigned to brokers, commission men, order buyers and speculators. But one-third of the beef came to big packers.

One commission agent for foreign concerns in New York, who complained last week that he could get no space on boats from South America, had from 6,000 to 7,000 quarters of beef on the steamer Van Dyck, which arrived from South America this week. He also had 4,000 quarters of chilled mutton on the same boat. Out of something over 11,000 quarters of beef arriving on this boat, American packing concerns had but a little over 3,000 quarters. The remainder was brought in by this agent, and by brokers who sold to big wholesale butchers, etc. One big New York chain store butcher and grocer imported considerable beef on this boat himself.

A feature of the week's importations was the first arrival of foreign mutton for some time. Most of the mutton heretofore imported has been frozen. This week's arrivals were all chilled stuff from Argentina, and included 4,350 carcasses of mutton and 380 of lamb. Fifty carcasses of veal also came in, as well as large quantities of beef offal, chucks, loins, ribs, etc.

## CLAIM FOREIGN MEATS NOT MARKED.

Protests from Western cattle men that fresh meat from Argentina and other countries is not being plainly marked to distinguish it from American meat resulted in the passage of a resolution by the United States Senate on Tuesday calling on the Department of Agriculture for information. Meat inspection rules call for a special stamp on all imported meat.

## ONLY A NOMINAL TAX ON OLEOMARGARINE Secretary of Treasury McAdoo Recommends In His Report

Secretary of the Treasury McAdoo, in his annual report to Congress made public this week, takes the same view as his predecessor, Secretary MacVeagh, on the subject of the oleomargarine tax. He says the placing of a higher tax on colored oleomargarine is simply an incentive to fraud. He advocates a merely nominal tax, which shall be imposed regardless of coloring, and strict regulations for the marketing of oleomargarine in packages properly branded. He says:

"A law imposing a flat tax of a nominal rate without differentiation based upon coloration, with provision for individual stamped or original packages of certain sizes adequately marked and branded, and safeguarded by imposing penalties for infractions, would be easier of enforcement and yield greater revenue than the present law, and with less expense to the Government.

"Considerable comment has been indulged in as to the matter of the production of illicit spirits and the consequent loss of taxes to the Government on that account, and while it is true that the Government sustains quite a loss on this account, it is not to be compared with the loss that may be and has been sustained in the illicit traffic in oleomargarine.

"In any of the three or four large cities in the country the Government, unless the illicit traffic in the manufacture and sale of oleomargarine is controlled, will lose more taxes from this source alone than would be lost in the way of taxes on distilled spirits illicitly produced in all the Southern States.

"This condition of affairs with respect to the illicit traffic in oleomargarine is brought about wholly and solely by the difference in the rate of tax on that commodity. The tax on oleomargarine free from artificial coloration is one-quarter cent per pound, while the tax on oleomargarine that contains artificial coloration is 10 cents per pound. The illicit dealer in oleomargarine can, by the use of artificial coloration, which is inexpensive, manipulate a thousand pounds of uncolored oleomargarine upon which the tax of one-quarter cent per pound has been paid and produce an article upon which the tax of 10 cents per pound should be paid, thereby defrauding the Government of 9½ cents on each pound thus illicitly produced, amounting to \$97.50 on the thousand pounds thus manipulated.

## ANOTHER OLEOMARGARINE BILL.

A bill has been introduced in Congress by Representative Buchanan of Texas to change the name of "oleomargarine" to "margarin"; to repeal all taxes on margarin; to protect

the consumers, dealers, and manufacturers of margarin against fraud; and to afford the Department of Agriculture efficient means for the detection of fraud.

This bill would classify as "margarin" manufactured substitutes, mixtures and compounds of butter known as oleomargarine, oleo, butterine, and compounds of oleomargarine known as oleomargarine oil, suine, lardine, lard and tallow extracts, vegetable oils, annato, etc. Persons handling margarin in "manufacturers' shipping packages" of 10 lbs. or more at one time would be considered wholesalers, and those handling it in quantities of less than 10 pounds at one time retailers. Manufacturers would be required to pack their product in prints or bricks of ½, 1, 2, 3, and 5 pounds, respectively, each print to bear the indentation "margarin" and be packed in containers of carton, metal or fiber, conspicuously labeled "margarin" and bear the name and number of manufacturer and the name of State where manufactured.

## BUTTER PRICES WERE FIXED.

A dispatch from Chicago states that the report of C. B. Morrison, master in chancery, who conducted an examination into the workings of the Chicago butter and egg board, was filed in the United States District Court on Wednesday. It sustains all of the material allegations of the government that the quotations committee of the board, previous to its elimination last February, operated in restraint of trade by artificial fixing of prices of butter and eggs.

Mr. Morrison found that the charges against the Chicago board applied equally to the Elgin board of trade. He states that between sixty and seventy members of the Chicago board are members of the Elgin organization and dominate its policy.

## TO ERADICATE HOG CHOLERA.

Hog cholera is looming up as a menace to the meat trade, in view of increasing losses to packers through government inspection condemnation for cholera. Congressman Sloan of Nebraska has introduced a bill in the House to appropriate \$750,000 to aid in the eradication of hog cholera, to be spent under the direction of the Department of Agriculture.



## REPORT OF SECRETARY OF AGRICULTURE

### Remarkable for Absence of Reference to Meat Inspection

The report of the Secretary of Agriculture for the year 1913 was made public this week. It is the first report of the new secretary, David F. Houston, and is chiefly remarkable for its departure from the form of reports heretofore issued from this department. Secretary Houston omits extended reference to or statistics of our agricultural progress, and deals almost exclusively with economic questions.

A feature of the report which has somewhat puzzled the meat trade is that in the official synopsis of it can be found scarcely a word of reference to meat inspection, which is the most extensive work of the department so far as expenditure of money and men is concerned, and in which the public is vitally interested. Secretary Houston refers somewhat briefly to food inspection and the food law, but the summary of his report sent out by his office says nothing whatever about meat inspection, except to refer to a request for an increased appropriation for the enforcement of the law and to cases prosecuted.

While Secretary Houston does not quote agricultural statistics, he does call attention to our present shortage in food production, and unlike his predecessor, he does not hesitate to "call down" the farmer for wasteful and ignorant methods which have resulted in our having to call on foreign countries for food supplies.

The following are summarized statements of the more important subjects and recommendations discussed in this report:

#### The Problem of Production.

Increased tenancy, absentee ownership, soils still depleted and exploited, inadequate business methods, the relative failure to induce a great majority of farmers to apply existing agricultural knowledge, and the suggestions of dependence on foreign nations for food supplies warn us of our shortcomings and incite us to additional efforts to increase production. The report states that there is no ground for thinking that we have yet approximated the limit of our output from the soil, but that we have just begun to attack the problem, and have not reached the end of the pioneering stage, and only in a few localities have developed conditions where reasonably full returns are secured. We have unmistakably reached the period where we must think and plan.

#### Increases Asked.

Among the increases in appropriations for the next fiscal year recommended are these: \$250,860 for extending the work of eradicating animal diseases, feeding and breeding live stock, and for dairying and the enforcement of the meat-inspection law; \$60,441 for extending investigations of the handling, shipping, and storing of poultry, eggs, and fish; \$24,420 for investigating fertilizer resources, soil fertility, and the chemical and physical properties of soils; \$57,000 for gathering crop forecasts and estimates; \$144,000 for investigations of the marketing and distribution of farm products; \$50,000 for livestock and other demonstration work in the sugarcane and cotton areas in Louisiana.

It is recommended that the congressional seed distribution as now conducted be discontinued, and that constructive work in securing and distributing new and valuable seeds and plants be substituted.

#### Plan to Reorganize the Department.

To promote coordination, allow greater latitude in carrying out of projects, and to establish a more logical handling of regula-

tory work and research, investigation and demonstration work, the secretary will ask the Congress in the coming estimates for authority to prepare a plan for reorganizing, redirecting, and systematizing the work of the department as the interests of economical and efficient administration may require. This plan would be submitted in the fiscal estimates for 1916.

It is believed that the department can best carry on its functions and carry its information to the people it seeks to serve, probably by having its work conducted in five or six main groups such as a research service, a regulatory service, a State relations service, a rural organization service, a forest service, a weather service, and others as special occasion might warrant.

Changes have been made in the organization and work of the Bureau of Statistics to effect economies and increase efficiency. It is recommended that the designation of this Bureau be changed to "The Bureau of Agricultural Forecasts," which more accurately defines its functions. Cooperation with the Post Office to test the practicability of an annual census of acreage and stock through the rural route carriers has been effected. A committee on cooperation composed of representatives of various branches of the department and of other Federal departments will, it is believed, eliminate duplication of work and improve statistical results. Increased accuracy of crop forecasts will be secured through improvement in the field forecast agents, special crop reporting system and the field service.

#### To Enforce Food and Drugs Act.

Certain reorganizations have been effected in the Bureau of Chemistry looking toward more effective administration of the Food and Drugs Act and to greater constructive technological assistance to manufacturers in avoiding waste, reducing cost of manufacture and to help them develop purer products which will comply with the law. The country will be divided into several districts each under the direction of a competent official.

All branch laboratories and food inspectors will be under single direction and will work together instead of being independent of each other, a condition which led to lack of coordination in the past. Certain branch laboratories will be consolidated because the work can be done more effectively and more cheaply in the larger central laboratories which are provided with complete equipment and specializing chemists. Effort will be made to make the act more of a hygienic measure through increased attention to milk, eggs, oysters, and fish, which are subject to organic contamination and may become carriers of disease.

To bring about greater harmony in the work of the State food officials and the department in food and drug work, the secretary called a conference which was attended by representatives of 32 states, the District of Columbia, and Porto Rico. It is believed that this conference has promoted much better understanding and will lead to a number of specific improvements. An office which will act as a clearing house of information among the state and federal food and drug officials will be established to prevent duplication of work and promote harmonious action and cooperation.

Experience has revealed certain weaknesses in the food and drugs act—notably the lack of provision for legal standards, and its failure to apply to certain external remedies. The secretary will ask that authority be granted to prepare and submit such amendments to this law as may be deemed needful to safeguard the health of the people, establish standards, better define drugs, improve the food supply, and promote uniformity in the matter of food legislation.

#### Prosecutions Under Food and Drugs Act.

Prosecutions under the Food and Drugs

Act and other regulatory statutes will be expedited and made still more effective through cooperation with the Department of Justice, whereby the solicitor will prepare cases in the form of criminal informations and place at the service of the United States District Attorneys in the trial of cases the department's attorneys who are thoroughly familiar with the highly technical and technological aspects of many of these causes.

Under the Food and Drugs Act, 1,048 cases were transmitted to the Department of Justice. Fines amounting to \$23,463.50 were imposed in 596 criminal cases, and decrees of condemnation and forfeiture entered in 365 other cases. Eight hundred and sixty-seven notices of judgment were published. The courts have evinced a disposition to impose more severe penalties in food and drug cases.

Under the Meat Inspection Act, 81 seeming violations were reported and convictions secured in 64 cases, in seven carrying sentences of imprisonment. Under the Live Stock Quarantine Acts, fines aggregating \$10,275 were imposed in 93 cases. Under the Lacey Act regulating interstate traffic in game, 154 cases were submitted, and convictions secured in 73 actions. Under the Insecticide Act of 1910, 108 cases were reported and 59 cases resulted in fines or condemnation. The Twenty-eight Hour Law governing the shipment of livestock was vigorously enforced; 1,037 apparent violations were reported and penalties aggregating \$61,695 recovered. Under statutes applying to forests, 436 cases of trespass resulted in recovery of \$27,764.91, 73,000 acres of timber lands were regained, and legal work incident to the acquisition of 713,000 acres was performed.

#### Secretary's Views on Marketing.

In many directions further production waits on better distribution, and the field of distribution presents problems which raise in very grave ways the simple issue of justice. Under existing conditions, the secretary says, the farmer does not get what he should for his product; the consumer is required to pay an unfair price, and unnecessary burdens are imposed under the existing systems of distribution. No one can see off-hand just what part of the burden is due to lack of systematic planning or inefficiency, economic waste, or to unfair manipulation.

The report outlines the projects in this field as covering marketing surveys, methods and costs of marketing, including available market supplies in given production areas, demand at consuming centers, cold and other methods of storage, marketing systems and prices, and costs of wholesale and retail distribution of farm products. Other studies in this branch include: Investigation of transportation problems and the elimination of waste in shipment, study of city marketing and distribution, study of grades, and finally cooperative production and marketing. The necessity for standardizing agricultural products as a prerequisite to proper marketing is given special emphasis.

Special emphasis is laid on the fact that the figures for crops quoted are estimates and it is pointed out that this fact should be constantly kept in mind. From the estimates at hand it appears that the production of crops in 1913 was materially below the average, the yield per acre of all crops combined being smaller than in any year in the past decade with the exception of 1911.

The corn crop, the most valuable product of this country, according to the estimates, fell below 2,500,000,000 bushels, which is smaller than any crop since 1903. Wheat production, with an estimated total of 753,000,000 bushels, is the largest ever recorded in this country. This crop was matured before the drought became effective.

Brief mention is made as to crop conditions throughout the world. From the estimates it appears that there were increased areas sown to wheat, oats, barley, rye and corn and that the wheat acreage has probably yielded a record out-turn. Barley, oats and rye are bountiful crops, but corn will probably give the poorest result in twenty years.



## SOUTH CAN REPLENISH OUR BEEF SUPPLY

### Beef Can be Profitably Produced on Every Farm

By DR. A. M. SOULE, President Georgia College of Agriculture.

[EDITOR'S NOTE.—The National Provisioner has all along contended that the solution of the problem of our beef shortage did not lie in importing foreign beef, or in restrictive or regulative legislation, but in an increase in home beef production. In this article Dr. Soule, who is one of the recognized authorities on livestock, strikingly confirms The National Provisioner's attitude by insisting that every Southern farmer can easily and profitably produce one or more carloads of good beef steers every year for the market.]

The interest in beef production grows apace. The price continues to soar and the temper of the American housewife is tried in proportion. Beef has been so universally and extensively used, and could be obtained at such fair prices until in recent years, that it occupies a very important place in our national dietary. The continued and rapid increase in prices threatens to make its use in many homes prohibitive, and naturally there is consternation on the part of the housewife.

The farmer is also somewhat nonplussed by the situation which has recently arisen, and especially is this true of the Southern farmer, where comparatively little attention has been given to the production of beef because of the general belief that other crops could be grown to better advantage.

While the ranches of the West were in their heyday there was probably some truth in this statement, but with present prices for beef and the constant deterioration of the natural range a new situation confronts the country, and it is now obvious to all clear-thinking men that the South must in the future raise not only enough beef for home use, but a surplus for national use as well.

The question naturally arises, "How can the Southern farmer engage in beef production most economically, and secure the largest returns in the shortest period of time?" The answer to this question will be found in the production of baby beef, by which is meant the placing on the market of animals weighing 1,000 pounds and upward by the time they are 24 months of age.

To do this it will be necessary to secure the best grade of native cows possible. Those which show a preponderance of beef blood should be selected, as their progeny will lay on flesh and fat more rapidly and kill out to better advantage than those departing radically from the beef type. Choice sires from the most prepotent beef breeds should be selected for mating with these native cows. This will insure the greatest uniformity in color, size and quality of beef obtainable in a short period of time.

The heifer calves from these crosses should be kept for breeding purposes and the undesirable dams sold as fast as they can be finished as baby beef. To do this most economically they should be allowed to suckle the dams and it will be an advantage if they are dropped in the late winter or early spring. This gives them an opportunity to go out and graze with the dams and at weaning time they have learned to eat and gather their own food so that they will continue to grow and gain uniformly without any material setback at weaning time. Moreover, it is the cheapest policy to handle them in this way.

If they are placed on good native pastures free from ticks, such as can be and may be had with but little effort in practically all

parts of the South, these calves will grow uniformly through the summer and fall. They should be wintered on silage or cereal pastures, with a little cottonseed meal. Shelters to protect them from rain are advisable, but need not be expensive.

Two pounds of cottonseed meal will be a sufficient amount of grain to feed. A little dry roughage such as straw or stover will be found helpful in addition to the silage. In the spring when they go on grass again they will continue to gain uniformly, and by the next November should weigh from 600 to 800 pounds, depending on the character of the sire and dam from which they originated and the care which has been accorded them.

Placed on feed November 15 to December 1, they should be finished on a ration of cottonseed meal and silage about the first of April, or in about a four-months feeding period. At that time they should be made to weigh 1,000 to 1,200 pounds. Most of them will not weigh more than the first figure mentioned, but they will represent a type of beef quite superior in many respects to most of that offered for sale today. The flesh will be more desirable because of the better admixture of fat and lean. It will be tender and choice in quality, and will slaughter to the best advantage.

Where this method of practice is followed the farmer has one or more carloads of cattle for sale each year. It is only necessary for him to carry the animals for two years. Therefore, he can grow the beef more economically than under any other practical method with which the writer is acquainted.

The rations he uses are of the cheapest and most satisfactory character. After all he makes the calf and the dam gather the greater part of their food from pasture lands. He is utilizing waste areas to the best advantage and securing manure with which to build up his cultivated land. He can sell his calves at a good price and under proper management at a desirable profit.

This class of animals require less care and attention and do more towards earning their own living than would dairy cows. The supplemental foods needed are produced on the farm or may be had at reasonable cost. Silage is a cheap and efficient food, easily made and preserved and it does not require a costly structure or a large investment to house it. Cottonseed meal furnishes the concentrates needed in the most desirable form for young animals, and when fed with silage provides an ideal ration as to efficiency and economy.

No section of the United States enjoys advantages superior to those of the South for the growth of baby beef, and on a large scale. The investment required is not great, and the length of time one has to wait for returns is comparatively short. Assured of a good consuming market at profitable prices, the farmers in the South cannot afford to neglect longer the special opportunities which the raising of baby beef affords them.

#### DOMESTIC MEAT SUPPLY FIGURES.

Official reports of receipts of meat animals at leading livestock centers during the month

of November indicate decreased receipts of cattle and increased hog and sheep receipts as compared to a year ago. For the eleven months of the year receipts of cattle and hogs were less than for a like period of the previous year, while sheep and lamb receipts were slightly greater. The official figures of receipts for November at eight leading centers are as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	217,044	17,133	640,761	621,741
Kansas City....	183,730	22,425	243,168	159,484
Omaha .....	79,233	*.....	189,061	249,303
St. Louis .....	87,529	*.....	214,232	58,049
St. Joseph.....	29,215	4,410	199,330	62,084
Sioux City.....	25,348	3,375	87,474	43,217
St. Paul .....	49,154	7,571	145,861	196,176
Ft. Worth.....	89,045	21,796	38,762	19,847

TL Nov., '13....	790,298	76,710	1,757,249	1,410,561
TL Nov., '12....	808,906	87,322	1,595,379	1,357,116

Receipts for the eleven months are officially reported as follows, with totals compared:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	2,260,738	350,124	6,682,401	5,353,121
Kansas City....	1,984,608	176,475	2,306,540	1,531,824
Omaha .....	859,292	*.....	2,327,033	3,029,486
St. Louis .....	1,018,503	*.....	2,293,823	876,808
St. Joseph.....	379,585	34,214	1,637,252	756,975
Sioux City.....	340,901	21,632	1,447,354	229,086
St. Paul .....	385,071	109,472	1,095,391	726,093

TL 11 mos. '13..	7,259,098	691,917	17,790,694	12,904,288
TL 11 mos. '12..	7,329,654	855,263	17,989,345	12,718,845

Slaughters at these eight points for November are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	137,538	15,688	506,021	435,962
Kansas City....	102,934	11,773	219,582	94,866
Omaha .....	33,564	*.....	177,790	119,687
St. Louis .....	64,922	*.....	247,241	52,556
St. Joseph.....	19,253	2,065	194,281	31,521
Sioux City.....	7,181	950	67,908	32,438
St. Paul .....	11,695	6,557	100,050	35,459
Ft. Worth.....	52,079	10,900	31,716	16,625

TL Nov., '13....	429,166	47,943	1,544,598	818,824
TL Nov., '12....	490,229	69,730	1,439,401	869,460

Slaughters for the eleven months are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago .....	1,369,773	333,708	5,188,136	4,006,413
Kansas City....	1,037,294	96,610	2,082,903	1,476,674
Omaha .....	470,793	*.....	1,070,394	1,459,524
St. Louis .....	690,968	*.....	1,488,733	809,934
St. Joseph.....	246,200	20,631	1,575,762	588,075
Sioux City.....	127,746	17,206	1,005,627	158,567
St. Paul .....	105,590	87,412	827,906	160,674

TL 11 mos. '13..	4,065,373	555,587	14,059,361	8,659,861
TL 11 mos. '12..	3,988,240	710,776	12,079,064	8,511,227

\*Calves not separately reported.

#### FEDERAL NET WEIGHT LAW RULES.

In connection with the formulation of regulations under the new federal net weight law a hearing was recently held at Washington concerning these regulations as applied to meats and meat products. In regard to this matter Secretary McCarthy, of the American Meat Packers' Association, says in a recent bulletin:

"A committee representing this association has had a hearing before the Federal Net Weight Law Committee, Dr. Alsberg of the Bureau of Chemistry presiding, and which consists of official representatives from the Departments of Agriculture, Commerce and Treasury, on the subject of the Federal Net Weight Law, which goes into effect next year. Owing to the fact that there are several hundred packinghouse products which will come under the provisions of this law, and because of the complexity of their character, this is one of the most important subjects now before the trade.

"Your association discussed this thoroughly with the committee and was given the fullest consideration. The representations made will be before the Net Weight Law Committee when it frames the regulations for the enforcement of this statute, and we believe they will result in a clear understanding in advance as to just what will be required in the marking and shipping of meat food products under the new net weight law."

# PRACTICAL POINTS FOR THE TRADE

[EDITOR'S NOTE.—Nothing but actual, bona fide inquiries are answered on this page of "Practical Points for the Trade." The National Provisioner uses no "made-up" queries, with answers taken out of old, out-of-date books. The effort is made to take up and investigate each question as it comes in, and to answer it as thoroughly as time and space will permit, with a view to the special need of that particular inquirer. It must be remembered that the answering of these questions takes time, and that the space is necessarily limited, and inquirers must not grow impatient if the publication of answers is delayed somewhat. It should also be remembered that packing-house practice is constantly changing and improving, and that experts seldom agree, so that there is always room for honest difference of opinion. Readers are invited to criticize what appears here, as well as to ask questions.]

## FACTS ON MUNICIPAL ABATTOIRS.

A subscriber in Canada writes as follows:

Editor The National Provisioner:

Can you tell me how municipal abattoirs are conducted in the United States, what their charges are for slaughtering, etc.?

We have received many inquiries along this line, and much has been published concerning it in the columns of The National Provisioner. On the editorial page of this issue the subject is again discussed, and some interesting points are made. This field is a new one, and as the facts develop The National Provisioner will be glad to inform the trade concerning them.

## TO MAKE OLEOMARGARINE.

A reader writes as follows:

Editor The National Provisioner:

Please give me general and full directions for the making of butterine or oleomargarine.

Butterine, or oleomargarine, or margarin, is a mixture of various animal and vegetable fats and oils blended in such a manner as to assume the physical constants of butter as near as possible. Milk is also used. Neutral lard, the best grades of oleo oil and highly refined cottonseed oil, known in the trade as "butter oil," are the principal ingredients of butterine. Many methods are practiced by manufacturers; one which gives very satisfactory results is outlined here.

The neutral lard used here is manufactured from the leaf; less frequently from admixtures of back fat and ham trimmings with the leaf. The neutral lard should be of standard grade, defined as such by governing bodies such as the New York Produce

Exchange or the Chicago Board of Trade.

The oleo oil must be the best obtainable, when a first-class butterine is desired. Lower grades may be used to advantage in the lower grades of butterine, provided the former are not "off" in flavor, taste, free fatty acids or in any other qualification. The cottonseed oil, "butter oil," is a regular staple, and must come up to the specifications of the same authorities which govern the neutral lard trade.

Milk used should be fresh and pure. It is advisable in this connection to make the Babcock test of the milk, in order to be able to make due allowance for the butter-fat which enters into the mixture of the other fats and oils for the production of uniform results during the various seasons. In addition to this precaution, the object of the Babcock test is to insure against loss from low fat content of the milk, the price of the latter being based on its percentage of the butter-fat. Good milk should not run below  $3\frac{1}{2}$  per cent., and it may average 4 per cent. of butter-fat. However, these figures are frequently a matter of State law and city ordinances, and vary accordingly. Many of the large milk dealers separate all of their milk and return to the skim milk the legal amount of the cream, retaining all excess of cream from the milk above the legal minimum figure. A contract with the milk dealer, however, may be made to obtain the desired percentage.

Having discussed the various ingredients of butterine, the actual manufacture is next in order. To prepare milk for the churn it is run through a separator in order to obtain the cream. The separator is adjusted so as to deliver a cream containing not less than 18 per cent. of butter-fat. The manufacturers of these machines issue instructions for such adjustments. The separated cream is next placed in a room where an even temperature of from 70 to 80 degs. Fahr. is being maintained for the purpose of ripening. By means of the ripening the proper flavor is developed, which is afterwards imparted to the butterine when the cream is churned together with the fats and oils. Twenty-four hours is the usual time for this process of

ripening, although from 36 to 48 hours are sometimes required.

In order to control the ripening, which is quite important as far as the ultimate flavor is concerned, it is advisable to determine the acidity of the cream. All dairy machine dealers can supply these testing outfits with full instructions for a few dollars. Experienced makers acquire such a knowledge gradually, and are able to determine the progress of the ripening by the taste and smell alone.

When the cream has reached an acidity of 0.75 per cent. it is ready for the churn. By this it is understood that the acid-forming bacteria, having had their time, temperature and the conditions favorable for the development and the production of the stated amount of lactic acid, have also developed simultaneously those qualities which are to impart the butter flavor to the butterine, which qualities are contained in the decomposition products of the cream constituents acted upon by the lactic acid bacteria. For these reasons the cautious handling of the cream and the observation necessary during its ripening are paramount in the production of a perfect article.

Having ascertained the percentage of butter-fat of the cream by means of the Babcock tester, an amount of cream equivalent to 15 parts of actual butter-fat is churned, together with a mixture of 15 parts of "butter oil," 35 parts of neutral lard and 35 parts of oleo oil, making a total of 100 parts, pounds or percentages, as you like. The fats and oils are first heated and mixed together at the lowest possible temperature, which latter is governed by the hardness of the neutral lard, which requires the highest temperature of the three fats for melting. After melting the fats are poured into the churn, which already contains the required amount of cream, which latter has been heated to a temperature of about 75 degs. Fahr.

All component parts being in the churn, the latter is closed and started to revolve. The process is finished when all of the fats have "gathered." The exact time required for the gathering varies with the efficiency

(Concluded on page 21.)

## STANDARD FOR A GENERATION SWENSON EVAPORATORS

have been put into every industry where evaporators are used. They have become so well and so favorably known that for most of these industries today the Swenson is standard. Repeat orders have followed one another until now half of our business is based upon previous business with the same concerns. At the same time, where required, we will design and construct evaporators of any type to suit special conditions.

We have become the largest manufacturers of evaporators in the United States because we have gone at the thing from the right standpoint. Our staff of engineers includes men whose experience ranges over all industries using evaporators, and whose training has been along thoroughly scientific lines. Every evaporator we build is designed to fulfill certain specific conditions. It is designed with the background of this wealth of experience, and is based upon correct principles. Only

under such conditions could the business have been built up to our present dimensions.

The reason the big packers come back to us for more and more evaporators for tank water is because they have thoroughly tested out our product and found it satisfactory. The man whose plant is smaller does not always have opportunity to make these tests, but he can safely rely upon the example of the men of widest experience.

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945 Monadnock Block

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CHICAGO



# THE NATIONAL PROVISIONER

New York and  
Chicago

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OTTO V. SCHRENK, *Secretary.*  
PAUL I. ALDRICH, *Editor.*

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## MUNICIPAL ABATTOIRS

In the search for means of solving the meat price problem the establishment of municipal abattoirs where anybody and everybody might bring their stock to be slaughtered has been suggested. Our Federal Department of Agriculture has put itself on record as believing that such a plan would reduce meat prices. Whether it would or not remains to be proved. There are no precedents to go by; conditions here are absolutely different from those abroad, and conditions in one section or locality are entirely foreign to those in another part of our own country. We must try it to find out.

Inquiries for information on this subject

have come to The National Provisioner numerous enough to indicate the general interest. There are many small packers who might operate their plants on this plan, slaughtering for all who come at a fixed charge. Local conditions must govern entirely, but it is interesting to know something about the subject.

Municipal abattoirs are quite common in Europe, and have been found to be an exceedingly satisfactory method of forcing an efficient inspection. But such abattoirs are few in this country, owing to the fact that fully equipped private packinghouses under government inspection are general throughout the country, and their operation is found to be eminently satisfactory to the great majority of the people.

Municipal abattoirs should be modern in every respect, and equipped with up-to-date machinery, so as to obtain all revenue possible from products and by-products. Otherwise they will be a financial failure and sooner or later will have to be shut down. The expense of erecting a municipal plant could be met by an issue of bonds, and a sinking fund for the payment of these bonds could be created by setting aside a percentage of the revenue.

There should be a system of fees or charges to provide an income sufficient to pay the cost of operating and maintaining the abattoir, the cost of inspection and to meet interest and provide a sinking fund in cash bonds are issued. A certain sum per head could be charged for killing, or the butchers could do their own killing, paying a certain sum for the privilege.

Municipal slaughterhouses or abattoirs are operated somewhat differently in detail. A small plant of this kind in Texas is operated as follows: Firstly, it is under city veterinarian inspection, both ante and post mortem. The fees charged for killing are: cattle, \$1.25 per head; hogs, sheep and calves, 75 cents per head. The patron receives hide, liver, heart, caul, tail and brain. Carcasses may be held in the cooler for 5 days, and delivered to butcher shops or markets free of charge. For each additional day a charge of ten cents is made. The receipts are expected to pay the cost of operation, insurance, interest and sinking fund for bonds, and allow 10 per cent. for repairs.

Another public slaughterhouse in Tennessee is owned by a corporation, the stock in which is held by a number of local meat dealers. Inspection is by a veterinarian in the employ of the city board of health. The charges for slaughtering are 75 cents per head for cattle, 25 cents for calves and 15 cents for sheep and hogs. The association pays the owners of the animals for the hides, tallow, grease and offal, these products being sold monthly to the highest bidder.

Local conditions would govern the method of operating and the fees charged by a plant of this kind; also whether operated by the city or a company of retailers would make a difference. We do not believe there is any set rule governing the operation and charges of such plants. It is altogether a question of mutual agreement as to what the charges shall be, and the disposition of all offal, in each individual case.

It should not be a very hard matter to institute a system satisfactory to all concerned in any community where such a system is really needed. The Texas and Tennessee systems quoted are quite different from each other, yet we suppose satisfactory to those interested. If a system is found to be inefficient in any particular, such is easily remedied, and ultimately a perfectly satisfactory system is arrived at, through making necessary changes as the necessity therefor arises.

It would seem to us no easy matter to get up a company of local butchers and please every member thereof. On the other hand, a municipally-managed plant would have to practically lay down its rules and charges as a permanent institution from the start. Hence the necessity of closely figuring on all the conditions, local or otherwise, to establish these figures and other details of management before entering into such an enterprise.

## JUST A SAMPLE

We are in the midst of another spell of "investigations," official and otherwise, having to do with food questions. Legislators who cannot otherwise get their names in print, and lecturers looking for publicity, find the food trades a handy butt of attack.

Here is a sample. In a recent issue the New York Journal published in black type a Washington dispatch over which it placed these headlines: "Nation's Health Ruined, Congressional Probe May Show, by Poisoned Meats!" The first paragraph of the dispatch read as follows:

Startling revelations are made today by Representative Fowler in asking for a probe of meat used in the United States. He says:

"It is my opinion that all the meat the American people eat is poisoned and that the people responsible are taking the lives of millions."

All the meat we eat is poisoned! ALL the meat; not a little of it, or some of it. ALL THE MEAT POISONED.

It is interesting to repeat these words and emphasize them as this Member of Congress would doubtless emphasize them in a speech on the floor of the House. It serves to show the calibre of some of the men we send to Washington to make our laws. This legislator seems to be a fair sample of that class to which most of these "investigation" agitations can be attributed.



## TRADE GLEANINGS

The branch house of Armour & Company at Hattiesburg, Miss., has been badly damaged by fire.

The Victor Cotton Oil Company's main building at Yorkville, S. C., has been destroyed by fire.

It is reported that Swift & Company are contemplating the establishment of a branch plant at Clinton, Iowa.

The Butler-Kyser Oil and Fertilizer Company will make necessary repairs to its recently burned plant at Birmingham, Ala.

The Dixie Cotton Oil Company's new plant at Argenta, Ark., is about completed and will be ready for operation in about 10 days.

The Patton-Korndorfer Leather Company has been incorporated with a capital stock of \$20,000 by A. S. Patton, C. Korndorfer and E. L. Fisher.

The American Cotton Oil Company will shortly receive bids for the erection of several oil refining plants, to be erected on the Kill Von Kull at Bayonne, N. J.

Armour & Company will make extensive improvements to their branch house at Beaver Falls, Pa. The plans call for remodeling the entire building, including refrigerating rooms.

Fleckenstein & Company, of Jersey City, N. J., have incorporated with a capital stock of \$25,000 to manufacture food products. G. Fleckenstein, A. C. Fink and L. F. Keller are the incorporators.

The Crescent Cotton Oil Company, Snyder, Okla., has been incorporated with a capital stock of \$50,000 by R. E. Montgomery, of Lawton; R. H. Wooten, of Chickasha, and P. A. Norris, of Ada.

J. H. Livingston Company, Towns, Ga., has been incorporated with a capital stock of \$5,000 by E. B. Wheldon, John H. Livingston

and others to operate cottonseed oil mill, cotton compress and gin.

The Community Service Company, Akron, S. C., has been incorporated with a capital stock of \$5,000 to operate cotton gin and deal in cotton seed products. J. M. Given and others are the incorporators.

The Woburn Degreasing Company of New Jersey, Jersey City, N. J., has been incorporated with a capital stock of \$100,000 to manufacture leather, etc., oils, greases. J. Milton, B. Treacey and J. J. Macy are the incorporators.

The American Agricultural Chemical Company of Wilmington, Del., has been incorporated with a capital stock of \$25,000 to manufacture and deal in fertilizers, etc. C. B. Bishop, S. E. Roberson and H. W. Davis are the incorporators.

### TREASURY RULE FOR MEAT IMPORTS.

Instructions regarding inspection of imported meats have been issued to the collectors of customs by Assistant Secretary of the Treasury Hamlin as follows:

"At the request of the Secretary of Agriculture, made under the provisions of paragraph 545 of the tariff act of October 3, 1913, regulations relative to the importation of meat food products not intended for the personal use of the consignee are hereby prescribed as follows:

"(1) The Collector of Customs at the port of delivery of such merchandise shall, immediately upon the receipt of information of the arrival thereof, notify the local inspector of the Bureau of Animal Industry, if any, in order that inspection may be made.

"Lists of places where such inspectors are stationed have been forwarded to collectors.

"(2) In case such an inspector is not stationed at the port of delivery of the merchandise, the Collector will advise the Bureau of Animal Industry, Department of Agriculture, Washington, D. C., by telegraph of the arrival of the shipment, stating the kind of product, car initials, numbers, points or origin and destination, names of consignor and consignee and the approximate date of arrival at destination.

"(3) Collectors shall observe care where a shipment is forwarded in bond to transmit to the Collector of Customs at the port of delivery any foreign certificates of inspection of the merchandise, which will be delivered by

the Collector at the latter port to the local inspector, if any, of the Bureau of Animal Industry.

"(4) Collectors shall not release importations of meat or meat food products until advised by the Department of Agriculture or a representative thereof that they may be released."

### FEDERAL COLD STORAGE HEARINGS.

Hearings began in Washington this week before a sub-committee of the House Committee on Interstate and Foreign Commerce relative to cold storage matters. All cold storage bills were referred to this committee for investigation, and attempts will be made to secure a general investigation of cost of living and food questions as affected by cold storage.

Though this same ground was gone over in 1910 by the Lodge and Heyburn committees of the Senate, and voluminous reports were published, it is now proposed to go back and go over the same ground. The chief investigators of this agitation seem to be new members of Congress who are evidently very much unacquainted with food questions, but who are not averse to the publicity that this agitation will give them.

### LIVESTOCK LIABILITY INCREASE.

The request made by livestock shippers, and seconded by the American Meat Packers' Association, that railroads increase the liability specified in livestock contracts because of increased livestock values, has been refused by the railroads. In a bulletin to members of the American Meat Packers' Association, Secretary McCarthy says:

"This association, acting in concert with livestock associations and shippers of livestock, made a request of the Railroad Trunk Line Committees that the liability specified in livestock contracts be increased in view of the fact that these liabilities were based upon the price of livestock several years ago. The railroads have declined to consent to the increase on the ground that it would be necessary to increase livestock transportation rates if this were done.

"The matter will be taken before the Interstate Commerce Commission at once."

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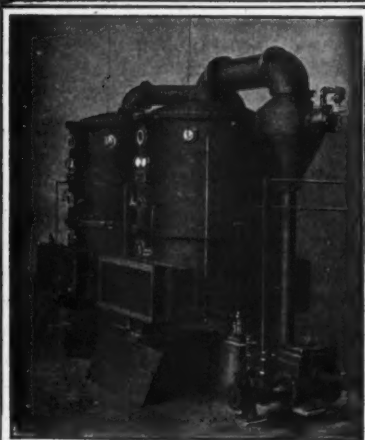
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## FOR PURCHASING DEPARTMENTS

### SMALL REFRIGERATING PLANTS.

In these days of high cost of everything the adoption of artificial refrigeration instead of cooling by natural ice is becoming very general. But more than that, users of refrigeration are learning to discriminate. They are selecting the type and capacity of machine which will do the work best at the lowest cost of time and trouble. Many more types of small refrigerating machines are put on the market than was the case a few years ago, and the matter of power for driving these machines has also been developed through experiment and experience.

The Portsmouth Engine Company, Portsmouth, Ohio, has been very successful with its 2, 4 and 6-ton "Jack Frost" refrigerating plants, and its claim is that this machine is the most successful two-stage single-acting ammonia compressor on the market, and the most durable and efficient refrigerating machine invented. Butchers have been especially successful in operating these machines for cooling their markets and ice boxes.

With this "Jack Frost" machine the New Era gas engine has been introduced by the same company as the motive power, and it is claimed that it has proved most economical and efficient. The Portsmouth Engine Company reports that during the past few weeks it has sold three 4-ton refrigerating plants, and two 20-horsepower and one 10-horsepower New Era gas engines with which to drive these plants. The buyer of the 20-horsepower engine will throw out a steam engine and boiler, and another will throw out an inefficient gas engine. The makers claim they will all save more than 80 per cent. of their last year's cost of refrigeration by the use of the "Jack Frost" plant and the New Era gas engine.

### "BEAUTY" REFRIGERATOR PRAISED.

In the South, where refrigerators are used all year around to keep meats and other perishable goods in natural condition, the "Beauty" refrigerators, manufactured by The Cincinnati Butchers' Supply Company, have gained a well-established reputation for efficiency and economy. They sold lately one of their "Beauty" refrigerators to Mrs. W. F. Stephens, Chattanooga, Tenn. The following recommendation speaks for itself:

Chattanooga, Tenn., November 24, 1913.

The Cincinnati Butchers' Supply Company, Cincinnati, Ohio.

Dear Sirs: Enclosed find check for balance due on refrigerator. I thank you very much for the prompt delivery and condition of same. It is giving excellent satisfaction.

Yours very truly,

MRS. W. F. STEPHENS.

### MEAT MEAL MADE PRIZE HOGS.

If visitors at the International Stock Show at Chicago last week had the idea that Kansas and Texas cannot produce prize-winning hogs, they found the contrary to be the case—that they not only compared favorably with the hogs raised in other States, but carried away honors in their classes.

E. D. King of Burlington, Kansas, shipped two cars of Berkshires to be entered in the 350-pound class. This drove won first prize

and sweepstake in this class. After winning first prize at the Fort Worth Feeders and Breeders Show on their Polands, A. M. and A. W. Robertson of Frisco, Tex., shipped the drove all the way to Chicago, and won second in the international competition.

It is a significant fact, and interesting to farmers and breeders, that both of these drives were fattened on the same kind of food—meat meal made and sold by Armour and Company.

### A REFRIGERATED MOTOR TRUCK.

The only refrigerated motor truck, as far as known, is in daily use by Ed. Fleckenstein's Sons, sausage manufacturers of Jersey City, N. J. The body is specially built along scientific refrigerating principles, and is a great success. It is on a KisselKar 3-ton truck chassis. When the truck is loaded, cold air is pumped in, and when the temperature reaches a certain point the doors are closed. As the body is insulated and air-tight, the cold temperature is maintained as long as desired for the trip in question.

The body of the truck is constructed exactly the same as a refrigerator. The sides, roof and floor are all doubled with heavy non-conducting paper placed between the sides. The rear doors are also built so as to fit tight, the same as refrigerator doors, and when it is locked it is practically a moving refrigerator. The car is loaded and then cold air is pumped into the body under pressure.

Of course, under these conditions the body is not opened until the truck arrives at its destination. When the car is used for making a number of deliveries, then ice is packed into a receptacle built into the body, so that frequent stops can be made without the temperature becoming too high, thereby allowing the meat to spoil. By this means the

truck can be safely used either for through trips or for trips where several stops are made.

### TO MAKE OLEOMARGARINE.

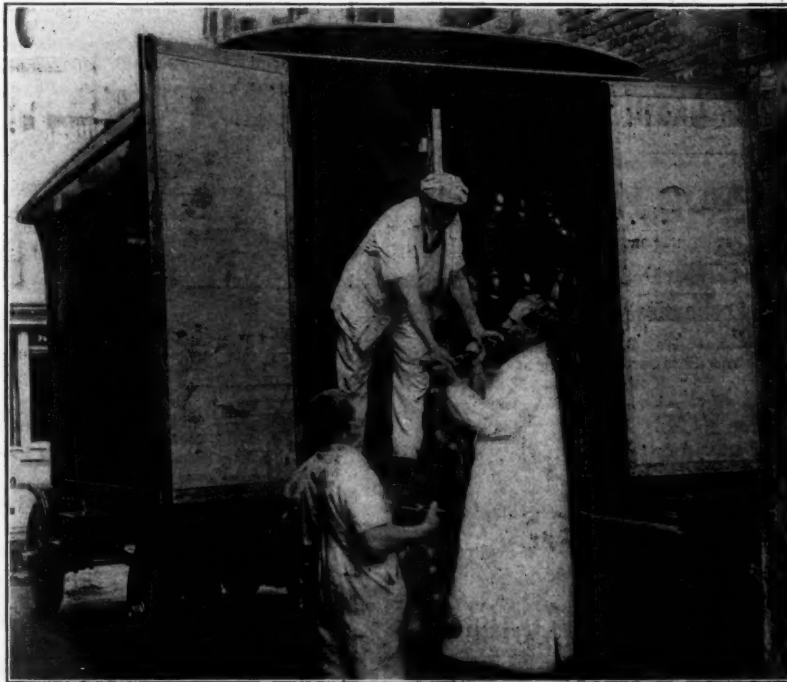
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and type of the installation, with the proportioning of the fats, governed by the grades of butterine to be manufactured, as also with the temperature maintained according to the ingredients taken.

Practice alone will teach the churning time. It can be told, however, from the watery appearance of the liquid portion in the churn, observable through small glass windows usually provided in the churns. After the churn has run for about fifteen minutes the vent hole, with which the churns are provided, must be opened in order to permit the gases which have formed to escape, when the vents are closed and the churning is finished.

As soon as the fats have "gathered," the contents of the churn are dumped into vats containing ice water, whence the butterine is placed upon kneading tables. Here all surplus moisture is worked out at first, and also the desired amount of salt is worked into the product. These tables are circular in shape and are provided with a conical, corrugated kneader, revolving at a slow speed over the fats.

Color may be added at this stage, if color is desired, or the oil-soluble colorant may have been added at the beginning of the churning; which, however, is less desirable than the adding of the color on the table. The amount of color varies according to the season of the year and to the trade to be supplied with the butterine. The use of coloring matter depends on the Federal and State laws, and most of the product today is made without the use of added coloring matter.



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# ICE AND REFRIGERATION

## NEW CORPORATIONS.

Mobile, Ala.—The City Ice Company has been incorporated with a capital stock of \$25,000.

Versailles, Ky.—F. J. Sutterlin, Frank J. Sutterlin and others have incorporated the Versailles Ice Manufacturing Company with a capital stock of \$15,000.

St. Louis, Mo.—Alex. Antonopoulos and others have incorporated the Missouri Ice Cream Manufacturing Company with \$4,000 capital stock.

Irrington, N. J.—The Castles Ice Cream Company of Perth Amboy has been incorporated with a capital stock of \$125,000 by J. T. Castles and others of Newark.

Bellaire, W. Va.—The Koehnline Ice and Storage Company has been incorporated with a capital stock of \$150,000, by J. P. McCammon and G. W. Knarr, of Wheeling; F. Wassman, of Bellaire, and others.

New York, N. Y.—J. E. Meserole, Brooklyn; L. Solomon, Bronx, and G. M. Prest, New York, have incorporated the Fulton Market Refrigerating Company with a capital stock of \$100,000.

## ICE NOTES.

Albany, Mo.—E. E. Moore contemplates erecting a 5-ton ice plant.

Brunswick, Mo.—L. Klinkhorst has plans for the erection of an ice plant.

Kirkwood, Mo.—The electric light company here contemplates installing a 10-ton ice plant.

Mexico, Mo.—The Arctic Ice and Cold Storage Company will remodel its plant.

Hardin, Ky.—A. L. Griffin & Son will install ice and electric light plant.

Opelika, Ala.—An ice plant is to be erected by the Opelika Oil Mill Company.

Manning, Ia.—The Manning Creamery Company has decided to install an ice manufacturing plant.

Moose Jaw, Sask.—Fire has destroyed one of the cold storage departments of the Gordon, Ironsides & Fares abattoir.

Corona, Ala.—It is reported that G. L.

King contemplates erecting a 5 to 10-ton ice plant.

Decatur, Ala.—The Decatur Ice Cream Company is reported to erect a cold storage plant in connection with its ice cream factory.

Ensley, Ala.—It is reported that the Steel City Ice Company will erect a 50-ton ice plant.

Clay, Ky.—The plant of the Clay Light and Ice Company will enlarge its ice plant, it is reported.

Glasgow, Ky.—The Glasgow Electric Light and Ice Company contemplates installing a 10-ton ice plant.

Bond, Miss.—The Mills Farms Land Company contemplates building an ice plant here. F. B. Mills, Rose Hill, N. Y., is manager.

Neosho, Mo.—It is reported that the Neosho Ice Company is having plans prepared for an ice storage house costing \$20,000.

Okmulgee, Okla.—The Okmulgee Ice and Light Company will increase capacity of its ice plant to 55 tons.

Pawnee, Okla.—The Pawnee Ice, Fuel and Bottling Company will increase capacity of ice plant to 24 tons.

Texhoma, Okla.—T. M. Harn, superintendent Texhoma light plant, contemplates erecting a 5-ton ice plant.

Woodward, Okla.—The Railway's Ice Company will enlarge its ice factory and install a 35-ton refrigerating machine.

Waco, Tex.—The ice factory of the Big Four Ice and Cold Storage Company will be enlarged, it is reported.

Waco, Tex.—The Geyser Ice Company is reported as contemplating remodeling its ice plant at a cost of \$10,000.

Tazewell, Va.—It is reported that the Star Milling Company contemplates erecting a cold storage plant.

New York, N. Y.—The McConnell Coal and Ice Manufacturing Company will erect a 2-story factory at Edgewater road, Bronx.

E. Burlington, N. J.—The Burlington Ice and Cold Storage Company is making extensive improvements to its plant.

Ransomville, N. Y.—Plans are under way for the organization of a \$50,000 stock company to erect and conduct a large cold storage house.

Caldwell, Ida.—The building used by the Haxelwood Creamery and Caldwell Ice and Cold Storage Company has been gutted by fire.

Meridian, Miss.—The Bostwick Lumber and Manufacturing Company will increase capacity of its ice plant to 75 tons and install a 30-ton cold storage plant.

Sulphur Springs, Tex.—It is reported that plans are being prepared by the Sulphur Springs Ice Company for the erection of an ice storage house to cost \$15,000.

Waxahachie, Tex.—The Waxahachie Ice Works has increased its capital stock from \$20,000 to \$40,000, and will install a 40-ton additional ice plant.

Pawhuska, Okla.—The Pawhuska Ice Company contemplates increasing its capital stock from \$18,000 to \$36,000 and capacity of ice plant from 20 to 40 tons.

Gloversville, N. Y.—D. B. Abrams & Company are negotiating for the purchase of the property on West street, upon which stands a cold storage plant formerly occupied by the Sanitary Milk Company.

Kiowa, Kan.—The Kiowa Ice & Cold Storage Company is arranging to add a 50 x 30 foot two-story addition to its already large and complete plant. This large building will be used for cold storage purposes.

Fort Wayne, Ind.—The Sherman-White cold storage plant, at Clinton street and the Wabash Railroad, is nearly ready for the company to move in. The building is four stories high, and one of the finest cold storage plants in the country.

Silvis, Ia.—Permanent organization of a co-operative ice company for the village of Silvis will be accomplished at a meeting of the stockholders for the proposed company to be held shortly. The new company contemplates putting up about 60 tons of ice and erecting a building which will be large enough to store that amount.

Providence, R. I.—Frederick W. Smith, of Boston, has been elected president of the Providence Ice Company to succeed Frank P. Comstock, who resigned nearly a year ago. The directors chosen are the same as those of last year, and they elected the following officers: President, Frederick W. Smith; vice-president, J. Edward Studley; secretary and treasurer, John R. M. Orpen; general manager, E. C. Sweet.

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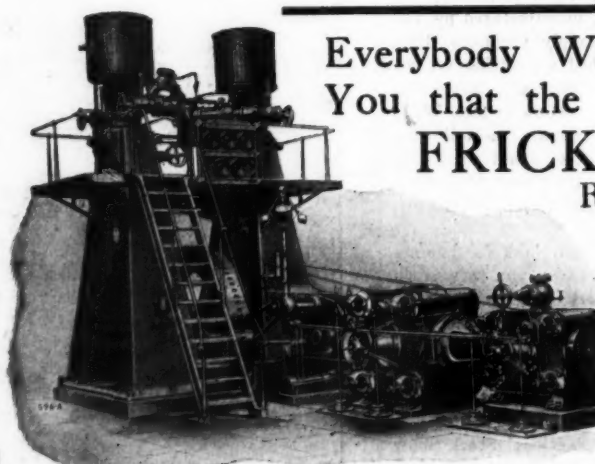
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### B. B. AMMONIA may be obtained from the following:

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CHICAGO: F. C. Schapper, Westerlin & Campbell Co.  
CINCINNATI: The Burger Bros. Co.  
CLEVELAND: General Cartage & Storage Co., Henry Bollinger.  
DETROIT: Riverside Storage & Cartage Co., Newman Bros., Inc.  
DALLAS: Oriental Oil Co.  
HAVANA: O. F. Cintaa.  
INDIANAPOLIS: Railroad Transfer Co.  
JACKSONVILLE: St. Elmo W. Acosta.  
KANSAS CITY: Crutcher Warehouse Co.  
LIVERPOOL: Peter R. McQuile & Son.  
LOS ANGELES: United Iron Works.  
LOUISVILLE: Union Warehouse, 7th and Magnolia Sts.  
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NEWARK: Brewers' & Bottlers' Supply Co.  
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SALT LAKE CITY: Utah Soap Co.  
ST. LOUIS: Pillsbury-Becker Engineering & Supply Co.  
ST. PAUL: R. B. Whitacre & Co.  
SAN ANTONIO: Oriental Oil Co.  
SAN FRANCISCO: United Iron Works.  
SAVANNAH: Benton Transfer Co.  
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**HENRY BOWER CHEMICAL MANUFACTURING CO., 29th St. and Gray's Ferry Road, Philadelphia, Pa.**

### REFRIGERATION OF DRESSED POULTRY IN TRANSIT.

By Dr. M. E. Pennington and A. D. Greenlee.\*

The science and art of railroad transportation as a public service stand out among the foremost developments of the present century.

The steel rail and the locomotive have annihilated distance for the traveller. They have been the messenger connecting the great food producing sections of the country with the dwellers in cities and towns who could not exist without the supplies of food brought to them daily by the railroads. On the other hand, the country districts would not produce the crops if their distribution were not made possible by the network of railroads which now covers the land; so that both producers and consumers are becoming more and more dependent upon the iron horse which pulls the market wagon.

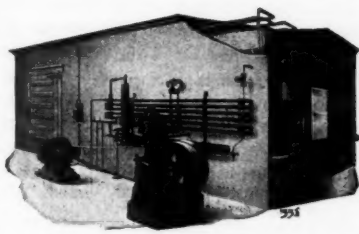
Economy and efficiency must be the aim of the traffic world. If the economies of the railroad are to be real, if efficiency is to be far reaching, they must contribute to the welfare of the nation as well as to the financial profits of those who operate the business enterprise. The railroads cannot afford to allow the perishable products entrusted to them for distribution to reach the consuming centers in bad order—hence the evolution of the refrigerator car. From small and insignificant beginnings it has assumed world-wide importance, until now it is as truly indispensable in the feeding of the nation as is the plow.

#### Purpose of the Investigation.

The purpose of this investigation was to determine the temperatures prevailing in refrigerator cars hauling dressed poultry throughout the entire transit period, and to observe the effect of such temperatures on the condition of the poultry when it arrived at the market. Records were kept also of its condition during the whole period of marketing.

While gathering the data necessary to answer the primary questions of the investigation much that was of interest to the packer, carrier, middleman and consumer was brought to light. It was observed, for example, that poultry having identical treatment before shipment and approximately the same atmos-

### WATCH PAGE 48 FOR BARGAINS



Enclosed Machine and Compression Side  
Connected to Refrigerator.

## Steady Growth An Evidence of Merit

Each year during the past decade has shown an increase in our annual sales.

No company can establish such a record as this—leading all competitors in the amount of annual sales—unless there is merit in its product—merit of the kind that wins new customers, and retains the confidence of old ones.

Our increasing sales, and the success attained by our plants, are ample assurance that your confidence in us will not be misplaced.

Fair dealing, prompt service, furnishing apparatus that will do all that we guarantee it to do, charging prices consistent with the quality of our product—all have helped to increase the sales of YORK Machinery and Apparatus.

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**York Manufacturing Co.**  
York, Pa.

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## The correct estimated value of A Refrigerator Door and Window—is service

1st—Efficiency

2nd—Strength and Durability

JONES COLD STORE DOOR CO., HAGERSTOWN, MARYLAND, products combine and recommend to the trained and untrained eye, unexaggerated ability to perform its work and to stand up to its place.

The construction object is in defiance to the

**SLAM BANG LABORERS**

**"DISABLE ME IF YOU CAN"**

HINGES AND FASTENERS weigh 60 lbs. to the set.

The doors and Windows work as easily as the front Door on your dwelling.

They will not leak.

Refrigerator Door and Frame and Windows mean shipped complete ready to set in the opening.

We guarantee our "AD" statements.

We believe a big part of our success is due to pleasing our patrons.

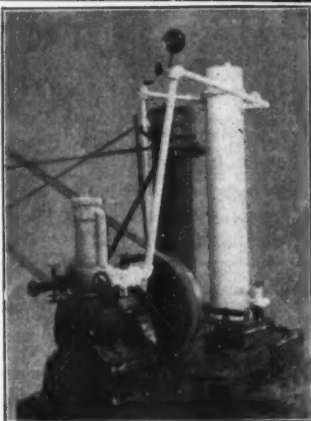
We are the sole manufacturers of the "NO EQUAL" DOOR with round jams so popular with the packing trade.

Our Revolving Ice Cream Door is a success for its purpose.

Our Ice Doors and Chutes do all that is required.

**Jones Cold Store Door Co.**  
Hagerstown, Md., U.S.A.

\*Read before the Third International Congress of Refrigeration, Chicago, September 15 to October 1, 1913.



Patented.

## SMALL REFRIGERATING PLANTS

2-4.6 TONS CAPACITY: TWO STAGE, SINGLE ACTING

Compressors Give 25% Greater Efficiency  
Small Ice Making Capacity Added if Desired  
Non-attendant Type Plant

For Butcher Shops, Creameries, Storage,  
Hotels, Restaurants, Bars, Boats, Hospitals, Etc.

Occupies less floor space than any small  
plant made, and easily the most economical.

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pheric conditions during the haul and requiring the same amount of time to reach the market arrived in widely varying states of preservation, and that these differences were apparently attributable to the type of car in which the journey was performed. A study of the construction of the cars in use on different lines revealed considerable variation both in material and their manner of assembly.

### Method and Scope of Data.

Accordingly those factors in car construction on which efficiency of refrigeration depends were studied and the temperatures observed in the cars correlated not only with the preservation of the produce but with the construction of the car as well.

The magnitude of the field of operation and the diversified character and complexity of the factors uniting to determine the efficiency of the refrigerated carrier made it highly desirable that some concrete expression be worked out by which a comparison of the various types of cars studied could be made. Such an expression has been devised and used in comparing cars in this report.

The experiments to be reported covered the period between August, 1909, and October, 1912. They include 120 carlot shipments aggregating 140,000 miles of haul. The weather conditions were varied as the work continued from season to season. The territory involved extended from western Iowa to Central Tennessee. The hauls averaged between 1,000 to 1,500 miles and terminated almost invariably in New York City. No special cars were used. The treatment of the poultry before shipment, during the haul and in the market was commercial in every respect.

Considering the great commercial importance of the transportation of perishables under refrigeration, but little systematic work has been done on the subject. A mass of general information was brought together in the Transactions of the First and Second International Congresses of Refrigeration. All of these works furnish but a scant amount of information concerning car construction, temperatures maintained or the effect of the haul on the condition of the goods. The most definite information on this subject was presented in the report of Powell and his associates on the transportation of citrus fruits.

In the course of certain investigations conducted in the Food Research Laboratory it became necessary to determine by chemical

analysis the influence of the temperature upon the speed of decomposition of dressed poultry. Pennington summarized this work before the Committee on Manufactures, United States Senate, 62d Congress. These investigations had necessitated the devising of methods, both rapid and accurate, for the determination of ammoniacal nitrogen, or non-protein nitrogenous material, which is especially indicative of deteriorative changes. Likewise a method for determining the acidity of crude gizzard fat, which is an index of the rate of decomposition. These methods are found described (Pennington & Greenlee; and Pennington & Hepburn) in the Journal of the American Chemical Society, Volume XXXII, No. 4, April, 1910.

Therefore, when the changes during transportation were to be determined the investigators had a very satisfactory laboratory method at hand by which to obtain the information sought. In this investigation all of the samples of dressed poultry were subjected to the laboratory analysis, and it is upon these laboratory findings, supplemented by the usual visual market inspection, that the conclusions of this report are based.

### Material Used in the Tests.

The poultry used in this investigation was dry picked, cooled in chillrooms in which a temperature of 32° F. was maintained by mechanical refrigeration, packed into boxes in similar cold rooms and loaded into the refrigerator car in the same manner in which the usual commercial carlot shipment of dressed poultry is handled. The cars were iced twenty-four hours before loading.

Previous to loading the temperature of the car midway between the doors was observed and a similar record made when the loading was finished. In various parts of the car were placed thermographs, or self-registering thermometers which made a complete record of the temperature during the entire transit period. The boxes of poultry to be examined chemically were in juxtaposition to one of these thermographs. The period of transit varied from five to ten days.

### Effect of Haul on the Poultry.

When the car was opened for unloading a sample consisting of three fowls was selected from the experimental package and subjected to the laboratory examination. It was observed from these experiments that there is a decided variation in the different factors which influence the keeping of dressed poultry during transportation, even when the commercial proceedings are good. It was also noticed that the amount of change during the haul varies; and that, generally speaking, the higher the temperature of the carrier the greater the decomposition. For example, it was discovered from the chemical results that the deterioration at temperatures below 30° F. was only slight, but if the car averaged above 35° F. for the entire haul the deterioration was three times that at the lower temperature.

This difference in decomposition at the end of the railroad haul continues with increasing magnitude throughout the period at the wholesale commission house and at the retailers. At the end of four days at the retailers, or nine days after the railroad haul, the low temperature shipments have just reached the stage of deterioration found in the high temperature shipments at the end of the transit period. In other words, if the car temperature is above 35° F. the poultry, when it reaches the market, has the disadvantage of a deterioration equivalent to five or more days in the market, or to be in the same state of freshness, will have to be consumed five days earlier than that arriving at car temperature below 26° F.

(To be continued.)

### PRODUCE EXCHANGE RATE COMPLAINT.

The New York Produce Exchange filed complaint with the Interstate Commerce Commission this week against the New York Central and a number of other roads, in which it charges that rates and regulations of the roads have been arranged to aid and abet diversion of the traffic from the port of New York. Undue and unreasonable preference, it is alleged, is given Montreal and locality over New York and the locality of New York. The result is that large amounts of grain which would otherwise be shipped from Minnesota and other Western, Northwestern and Southwestern grain producing states through New York is diverted through Montreal.

The commission is asked to prevent such discrimination and to establish a schedule of rates from interstate shipment of grain ex-lake from Buffalo, Erie, and other lake ports to the city and port of New York for export, this to contain an appropriate sliding scale for different seasons of the year.

The complaint is signed by John Aspegren, president of the exchange, and James H. Parker, chairman of the committee on trade and transportation.

### AMERICAN WAREHOUSEMEN MEET.

The American Warehousemen's Association held its annual convention at Atlantic City last week. The cold storage section heard reports from Chairman Horne of the cold storage committee and addresses by Dr. Carl L. Alsberg and Dr. Mary E. Pennington of the federal Department of Agriculture. The association passed resolutions expressing appreciation of the work of the Department of Agriculture in its investigations of cold storage and cold stored products, and offering the fullest possible co-operation.

## PROVISIONS AND LARD

### WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

#### Futures Improve—Trading More Active— Hog Receipts Heavy—Packing Large— Quality Improving—Spot Products Firm.

The market for hog products has somewhat puzzled the trade during the week, partly due to the fact that in face of the heaviest hog movement of the season contract prices have advanced. The movement of hogs on Tuesday and Wednesday at the leading western points were about 300,000 for the two days, yet this enormous movement did not bring any pressure on the contract market, but rather seemed to emphasize the absence of pressure, and dealers who were waiting for concessions in values on the hog movement became convinced that such was not likely to occur and came in and bought product.

The packing interests have been very firm for some time on the immediate delivery of product, particularly meats and pork, and this has prevented any pressure on the December deliveries, so that the cash prices have been very firm, and the January delivery has been very firm compared with the price of May. On the other hand, the movement of hogs has been such that the prices have weakened, and have made a lower cost basis for the January product.

Close observers of the situation believe

that the packing interests were pretty well sold out for the balance of this year, and that on that account the heavy movement of hogs did not, nor was it likely to, affect the near positions. On the other hand, they expressed confidence that the movement of hogs is not likely to keep up, and that when January comes around, the outturn from the present movement of hogs will be marketed during a period of lighter receipts, and that the movement the balance of the winter will be correspondingly light.

The movement of all livestock excepting sheep last week showed a decided increase compared with the preceding week, and the packing of hogs for the week was reported at 717,000 against 578,000 the preceding week, and 650,000 last year. Since November 1 the total is 3,229,000 compared with 2,695,000 a year ago. Since the middle of November prices for hogs have slowly worked down, while the price of product has steadily worked up. This is seen more particularly in pork than in ribs or lard. The quality of the hogs is improving, and the average weights for the past week at Chicago were 213 pounds compared with 212 pounds a year ago and 213 pounds two years ago.

The movement of hogs and the present situation is by some considered due to the

fact that the low prices for feed last winter and spring resulted in the starting of a good many pigs. During the summer, particularly in the southwest, a lot of immature hogs were sent to the markets, but with the improvement in weather conditions in late August and early September, there was an amount of roughage produced which has enabled the country to mature for market a largely increased supply of hogs compared with last year. Whether this supply is going to be big enough to result in any material improvement in the late winter movement or not is, of course, questionable. Some believe that the action of values in the contract market points to a considerable falling off in the hog movement later in the winter, particularly when the question of hog supply begins to be influenced by the high price of grain.

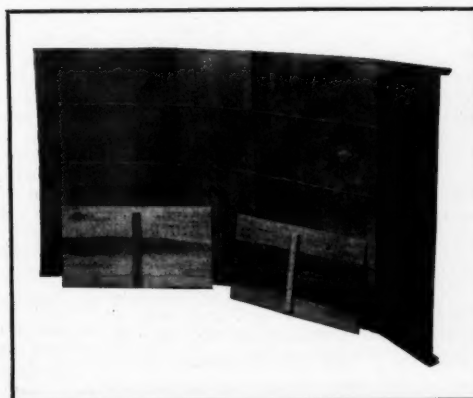
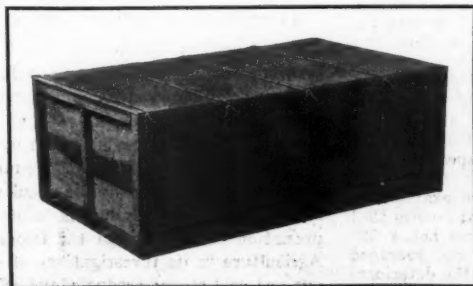
Hog prices, compared with last year, show but fractional change. Lard is just about the same price for December delivery as last year, while the May delivery is a cent a pound higher. This situation is due to the fact that May is now about  $\frac{1}{2}$ c. per pound higher than the immediate delivery, while a year ago May was at a discount of a little over half a cent. In January ribs prices are nearly a cent a pound over last year, while the May delivery is nearly about  $1\frac{1}{4}$ c. per pound over. In pork January is approximately \$2 per barrel over last year, and May

## The Packers' Problem is to

## SAVE BOX WEIGHT

### Our Solution—WIRE BOUND BOXES

Our customers are saving from 30-50% in weight over the old style nailed box and have proven by test that *you can save 15-20% on the Gross Weight of your shipments.*



## WHAT WOULD BE YOUR SAVING PER YEAR?

Let us figure on your requirements

CHICAGO MILL AND LUMBER COMPANY

Wire Bound Dep't.

Chicago



\$2.50. It will thus be seen that the sentiment as expressed in the price for the forward deliveries, points to a gain in spot prices as the season advances sufficient to offset a considerable portion of the carrying charge, while last year expectation of an increased movement was sufficiently pronounced to bring about a marked concession in the forward deliveries.

A point is made by some that the actual falling off in the movement of hogs this season will not be felt until the spring or summer movement, when the market is being influenced by the pigs started under the conditions of high-priced feed stuffs, and carried through the winter on high-priced feed. Under those conditions, the natural disposition would be to somewhat curtail the number of hogs, particularly in sections of the southwest, where the supply of feed stuffs was so decidedly short.

**LARD.**—The market was very steady on the firmness of western contract markets, but business was moderate and on Thursday the tone was easier. City steam, 10½c.; Middle West, \$10.80@10.90; Western, \$10.95; refined, Continent, \$11.40; South American, \$12.05; Brazil, kegs, \$13.05; compound lard, 8½@8¾c.

**PORK.**—The spot market has been dull and firm on light supplies and firmness of western spot markets. The very heavy receipts of hogs tends to make buyers very conservative. Mess is quoted \$23.25@23.75; clear, \$20.25@22; family, \$24.50@27.

**BEEF.**—The market is very quiet, but prices are steady, with no improvement in the supplies. Family, \$19@20; mess, \$17.75@18.75; packet, \$18@19; extra India mess, \$28@30.

SEE PAGE 30 FOR LATER MARKETS.

#### EXPORTS OF HOG PRODUCTS.

Exports of hog products from New York reported up to Wednesday, December 10, 1913:

**BACON.**—Amapola, Honduras, 1,496 lbs.; Alexandria, Egypt, 1,071 lbs.; Antwerp, Belgium, 192,250 lbs.; Bristol, England, 13,946 lbs.; Bergen, Norway, 3,107 lbs.; Christiania, Norway, 47,035 lbs.; Cienfuegos, Cuba, 7,673 lbs.; Colon, Panama, 5,957 lbs.; Drontheim, Norway, 89,819 lbs.; Dominica, W. I., 643 lbs.; Genoa, Italy, 98,230 lbs.; Glasgow, Scotland, 166,566 lbs.; Gibraltar, Spain, 10,000 lbs.; Hull, England, 113,894 lbs.; Hango, Russia, 39,375 lbs.; Helsingfors, Finland, 212,771 lbs.; Havana, Cuba, 6,500 lbs.; Hamilton, W. I., 1,370 lbs.; Las Palmas, A. R., 1,510 lbs.; Liverpool, England, 1,351,082 lbs.; London,

England, 17,217 lbs.; Matanzas, Cuba, 25,383 lbs.; Newcastle, England, 2,800 lbs.; Naples, Italy, 13,392 lbs.; Panto, Mexico, 435 lbs.; Rio Janeiro, Brazil, 6,380 lbs.; Southampton, England, 8,285 lbs.; St. John, N. F., 4,900 lbs.; Stockholm, Sweden, 37,802 lbs.; Santiago, Cuba, 4,694 lbs.; Tetuan, Morocco, 2,444 lbs.

**HAM.**—Amapola, Honduras, 737 lbs.; Antwerp, Belgium, 13,064 lbs.; Bristol, England, 11,200 lbs.; Cienfuegos, Cuba, 10,636 lbs.; Ciudad Bolivar, Venezuela, 985 lbs.; Colon, Panama, 1,812 lbs.; Curacao, Leeward Islands, 938 lbs.; Campano, —, 426 lbs.; Demerara, British Guiana, 4,834 lbs.; Dominica, W. I., 6,530 lbs.; Glasgow, Scotland, 301,330 lbs.; Havana, Cuba, 11,174 lbs.; Hull, England, 158,500 lbs.; Hamilton, W. I., 5,812 lbs.; Jacmel, Haiti, 3,206 lbs.; Kingston, W. I., 1,792 lbs.; Liverpool, England, 794,763 lbs.; London, England, 51,521 lbs.; Maracaibo, Venezuela, 11,922 lbs.; Manchester, England, 30,400 lbs.; Matanzas, Cuba, 14,444 lbs.; Nassau, W. I., 3,510 lbs.; Puerto Plata, S. D., 3,811 lbs.; Port au Prince, W. I., 1,838 lbs.; Santiago, Cuba, 7,473 lbs.; Southampton, England, 64,733 lbs.; St. Johns, N. F., 17,372 lbs.; St. Thomas, W. I., 1,235 lbs.; St. Vincent, W. I., 2,864 lbs.; Trinidad, W. I., 6,058 lbs.; Vera Cruz, Mexico, 1,624 lbs.

**LARD.**—Amapola, Honduras, 960 lbs.; Aberdeen, Scotland, 8,875 lbs.; Alexandria, Egypt, 2,000 lbs.; Abo, Russia, 2,300 lbs.; Amsterdam, Holland, 40,095 lbs.; Antwerp, Belgium, 672,539 lbs.; Bahia Blanca, A. R., 1,056 lbs.; Bristol, England, 151,200 lbs.; Bremen, Germany, 2,750 lbs.; Bergen, Norway, 17,800 lbs.; Buenos Aires, A. R., 6,760 lbs.; Copenhagen, Denmark, 104,186 lbs.; Cartagena, Colombia, 16,368 lbs.; Colon, Panama, 18,615 lbs.; Curacao, Leeward Islands, 9,969 lbs.; Cucuta, Colombia, 4,000 lbs.; Catania, Sicily, 24,344 lbs.; Christiania, Norway, 185,571 lbs.; Cienfuegos, Cuba, 229,076 lbs.; Drontheim, Norway, 24,750 lbs.; Dantzic, Germany, 115,417 lbs.; Demerara, British Guiana, 15,425 lbs.; Dominica, W. I., 36,236 lbs.; Gibraltar, Spain, 35,000 lbs.; Glasgow, Scotland, 114,752 lbs.; Guayaquil, Ecuador, 8,083 lbs.; Hamilton, W. I., 2,280 lbs.; Havre, France, 28,164 lbs.; Helsingfors, Finland, 4,840 lbs.; Hull, England, 210,954 lbs.; Hamburg, Germany, 698,847 lbs.; Havana, Cuba, 85,154 lbs.; Jacmel, Haiti, 104,919 lbs.; Kingston, W. I., 2,500 lbs.; Kobe, Japan, 1,800 lbs.; Koenigsberg, Germany, 210,979 lbs.; Las Palmas, A. R., 11,200 lbs.; Liverpool, England, 637,022 lbs.; London, England, 351,905 lbs.; Leith, Scotland, 80,442 lbs.; Matanzas, Cuba, 51,820 lbs.; Manchester, England, 439,329 lbs.; Marsala, Sicily, 8,625 lbs.; Messina, Sicily, 55,100 lbs.; Newcastle, England, 4,575 lbs.; Naples, Italy, 64,620 lbs.; Nassau, W.

I., 20,030 lbs.; Odessa, Russia, 6,340 lbs.; Palermo, Sicily, 69,703 lbs.; Puerto Mexico, —, 1,000 lbs.; Port Empedocle, —, 6,525 lbs.; Port au Prince, W. I., 56,180 lbs.; Puerto Plata, S. D., 13,979 lbs.; Rega, Russia, 61,018 lbs.; Rio Janeiro, Brazil, 4,000 lbs.; Rotterdam, Holland, 641,349 lbs.; Se kondi, Africa, 13,061 lbs.; Southampton, England, 5,600 lbs.; Stettin, Germany, 826,797 lbs.; St. John, N. F., 44,090 lbs.; Santiago, Cuba, 42,264 lbs.; St. Thomas, W. I., 8,445 lbs.; St. Vincent, W. I., 1,000 lbs.; Tetuan, Morocco, 1,400 lbs.; Trinidad, W. I., 64,854 lbs.; Turks Island, W. I., 1,964 lbs.; Vera Cruz, Mexico, 22,901 lbs.

**LARD OIL.**—Antwerp, Belgium, 15 bbls.; Demerara, British Guiana, 256 gals.; Valparaiso, Chili, 500 gals.

**PORK.**—Colon, Panama, 30 bbls.; Dominica, W. I., 7 tcs, 74 bbls.; Demerara, British Guiana, 75 bbls.; Glasgow, Scotland, 150 bbls.; Halifax, N. S., 50 bbls.; Hamilton, W. I., 5 bbls.; Jacmel, Haiti, 184½ bbls.; Liverpool, England, 25 bbls., 10 tcs.; Monrovia, Africa, 13 bbls.; Nassau, W. I., 57 bbls.; Port au Prince, W. I., 62 bbls.; Port Antonio, W. I., 8 bbls.; Puerto Plata, S. D., 21 bbls.; St. Johns, N. F., 810 bbls.; St. Thomas, W. I., 17 bbls.; St. Vincent, W. I., 7½ bbls.; Trinidad, W. I., 137 bbls., 5 tcs.

**SAUSAGE.**—Antwerp, Belgium, 175 pa.; Buenos Aires, A. R., 12 pa.; Colon, Panama, 22 pgs.; Gibraltar, Spain, 483 pgs.; Liverpool, England, 20 pa.; London, Eng., 15 pa.; Maracaibo, Venezuela, 9 cs.; Tetuan, Morocco, 50 pgs.

#### EXPORTS OF PROVISIONS

Exports of hog products for the week ending December 6, 1913, with comparative tables:

To—	PORK, BBLs.		From Nov. 1, '13, to Dec. 6, 1913.
	Week ending Dec. 6, 1913.	Week ending Dec. 7, 1912.	
United Kingdom...	277	205	980
Continent.....	175	205	681
So. & Cen. Am.....	296	316	1,364
West Indies.....	1,118	2,049	4,317
Br. No. Am. Col.....	1,936	839	4,216
Other countries.....	.....	.....	210
Total.....	3,801	3,674	11,718

MEATS, LBS.			
United Kingdom...	3,854,525	4,246,000	27,419,775
Continent.....	420,525	1,083,900	2,485,875
So. & Cen. Am.....	167,000	134,950	444,675
West Indies.....	309,800	336,750	844,700
Br. No. Am. Col.....	.....	.....	23,000
Other countries.....	.....	909,000	.....
Total.....	6,811,850	6,710,600	31,218,625

LARD, LBS.			
United Kingdom...	4,452,000	3,284,200	23,391,048
Continent.....	3,018,420	3,712,895	16,712,498
So. & Cen. Am.....	395,128	218,600	1,580,056
West Indies.....	882,256	2,353,100	2,824,956
Br. No. Am. Col.....	40,064	3,500	156,995
Other countries.....	25,260	.....	84,980
Total.....	8,811,148	9,572,295	44,750,533

#### RECAPITULATION OF THE WEEK'S EXPORTS.

	Pork, bbls.	Meats, lbs.	Lard, lbs.
New York.....	3,118	4,576,300	4,122,554
Boston.....	153	1,061,550	981,794
Philadelphia.....	.....	.....	280,000
Baltimore.....	.....	.....	1,310,800
New Orleans.....	530	294,000	1,078,000
Galveston.....	.....	3,000	58,000
Quebec.....	.....	765,000	315,000
St. John, N. B.....	.....	22,000	630,000
Portland, Me.....	.....	84,000	15,000
Total week.....	3,801	6,811,850	8,811,148
Previous week.....	2,711	6,386,150	7,079,938
Two weeks ago.....	1,913	7,158,075	11,389,565
Cor. week last y'r	3,674	6,710,600	9,572,295

#### COMPARATIVE SUMMARY OF EXPORTS.

	From Nov. 1, '13, to Dec. 6, '13.	Same time last year.	Changes.
Pork, lbs.....	2,243,600	2,559,800	Dec. 316,000
Meats, lbs.....	31,218,625	27,054,200	Inc. 3,264,000
Lard, lbs.....	44,750,533	44,006,328	Inc. 744,000

#### OCEAN FREIGHTS.

	Liverpool.	Glasgow.	Hamburg.
	Per Ton.	Per Ton.	Per 100 lbs.
Beef, per tierce.....	20/	22/6	@32c.
Oil Cake.....	14c.	17c.	@20c.
Bacon.....	20/	22/6	@32c.
Lard, tierces.....	20/	22/6	@32c.
Cheese.....	25/	30/	@30c.
Canned meats.....	20/	22/6	@32c.
Butter.....	30/	30/	@50c.
Tallow.....	20/	22/6	@32c.
Pork, per barrel.....	20/	22/6	@32c.

#### EXPORTS SHOWN BY STEAMERS.

Exports of commodities from New York to foreign ports for the week ending Thursday, December 4, 1913, as shown by Williams & Terhune's report, are as follows:

Steamer and Destination.	Oil		Cottonseed		Hams and Butter.	Tallow.	Beef.	Pork.	Lard.	
	Cake.	Bags.	Oil.	Bbls.						
Baltic, Liverpool.....	.....	.....	200	.....	2335	.....	47	60	628	4524
Carmania, Liverpool.....	.....	.....	100	.....	1613	.....	115	.....	330	4451
Lusitania, Liverpool.....	.....	.....	.....	.....	816	.....	95	10	50	.....
Maryland, London.....	.....	.....	.....	.....	192	.....	.....	50	50	6295
Philadelphia, Southampton.....	.....	.....	.....	.....	287	.....	.....	.....	100	3799
Kyno, Hull.....	.....	.....	.....	.....	788	.....	102	.....	483	6609
Spenser, Manchester.....	.....	.....	650	.....	212	.....	.....	.....	175	11250
Bristol City, Bristol.....	.....	.....	.....	.....	115	.....	.....	.....	.....	3200
Wells City, Bristol.....	.....	.....	25	.....	274	.....	.....	.....	.....	7000
Caledonia, Glasgow.....	.....	.....	200	.....	1502	.....	100	35	175	150
Pennsylvania, Hamburg.....	.....	.....	2187	155	5	.....	125	.....	575	2150
Kronprinzess, Cecilie, Bremen.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	100
George Washington, Bremen.....	.....	.....	.....	.....	.....	.....	.....	.....	.....	250
Arabistan, Rotterdam.....	.....	.....	4900	100	.....	.....	.....	.....	.....	.....
Crown of Galacia, Rotterdam.....	.....	.....	5390	.....	.....	.....	.....	.....	.....	.....
Oscar II, Baltic.....	.....	.....	.....	25	320	.....	.....	.....	590	1050
Finland, Antwerp.....	.....	.....	8970	.....	305	.....	.....	.....	559	6585
California, Bordeaux.....	.....	.....	8797	.....	.....	.....	25	.....	30	1105
Madonna, Marseilles.....	.....	.....	.....	325	.....	.....	.....	.....	.....	.....
Laconia, Mediterranean.....	.....	.....	.....	565	.....	.....	.....	.....	.....	.....
Adriatic, Mediterranean.....	.....	.....	.....	524	305	.....	.....	.....	.....	.....
Perugia, Mediterranean.....	.....	.....	.....	75	240	.....	.....	.....	15	200
Total.....	30244	2944	.....	.....	9309	15	609	155	3760	58718

# TALLOW, STEARINE, GREASE and SOAP

## WEEKLY REVIEW

**TALLOW.**—No change has occurred in the tallow market during the past week with only a very small business passing. The basis of the sales was not altered, prime city being quoted at 6½c., and specials at 7½c. In most quarters the belief prevails that there will not be any change of consequence in the market, nor a betterment in the demand until after the holidays. The London auction sale was not stimulating. There were 1,141 casks offered, of which only 300 were taken at prices unchanged to 3d. decline from the preceding week. Export business is at a minimum, and the demand is exceedingly disappointing. There are some houses who claim that we are close to an import basis. Under the circumstances it is not surprising that domestic inquiry is routine, particularly as some of the kindred markets to tallow have been reactionary. The last sales of prime city were at 6½c., and city specials at 7½c.

**OLEO STEARINE.**—A further decline has occurred in the market. Holders stated that it was difficult to obtain 10¼c. Compound lard interests state that their distribution is slower, and there is evidence of conservatism at least until after the holidays.

SEE PAGE 39 FOR LATER MARKETS.

**COCOANUT OIL.**—The dullness of the season appears to be intensified by the general business dullness and uncertainty. Buying is conservative, with buyers showing a very indifferent interest. Cochín, 13c.; arrival, 12½c.; Ceylon, 10¾@11c.; shipment, 10¾@10½c.

**CORN OIL.**—Prices have been advanced a little during the week and makers have been holding more confidently. Prices are quoted at \$6.80@6.90 in car lots.

**SOYA BEAN OIL.**—The market is quiet, with prices fairly steady. Spot is quoted at 6½@7c.

**PALM OIL.**—The market continues quiet. Dull conditions, natural at this season, are intensified by the general business situation, and buyers are holding off for more assurance of better business after the new year opens. Prime red spot, 7c.; do, to arrive, 6¾c.; Lagos, spot, 7½c.; to arrive, 7½c.; palm kernel, 10½@10¾c.; shipment, 10¾c.

**NEATSFOOT OIL.**—Trade is quiet, with the tone about steady. For 20 cold test, 96 @98c.; 30 do., 88c.; 40 do., water white, —; prime, 65@66c.; low grade, off yellow, 62c.

**OLEO OIL.**—The market is quiet and the demand slow. Some selling has developed and concessions are reported in the foreign markets. Extras are quoted at New York at 10½@10¼c., and 58@59 florins at Rotterdam.

**GREASE.**—The market is dull, with prices about unchanged for the week. Demand is light. Quotations are nominal, as follows: Yellow, 5¾@6½c.; bone, 5½@6¼c.; house, 5¾@6½c.

### EXPORTS OF BEEF PRODUCTS.

Exports of beef products from New York reported up to Wednesday, December 10, 1913:

**BEEF.**—Antwerp, Belgium, 65 bbls.; Colon, Panama, 100 bbls.; Copenhagen, Denmark, 25 bbls.; Cardiff, Wales, 50 tes.; Dominica, W. I., 83½ bbls.; Glasgow, Scotland, 5 tes.; Halifax, N. S., 50 bbls.; Hamburg, Germany, 25 tes.; Hamilton, W. I., 29 bbls.; Jacmel, Haiti, 70 bbls.; Liverpool, England, 50 tes.; London, England, 25 bbls., 25 tes.; Nassau, W. I., 41 bbls.; Port au Prince, W. I., 18 bbls.; St. Johns, N. F., 250 bbls.; Sekondi, Africa, 20 tes.; Trinidad, W. I., 11 bbls.

**FRESH MEAT.**—Colon, Panama, 162,647 lbs.; Hamilton, W. I., 13,487 lbs.; Liverpool, England, 99,899 lbs.; Southampton, England, 55,243 lbs.

**OLEO OIL.**—Alexandria, Egypt, 15 tes.; Antwerp, Belgium, 125 tes.; Copenhagen, Denmark, 25 tes.; Christiania, Norway, 70 tes.; Frankfurt, Germany, 113 tes.; Gothenberg, Sweden, 70 tes.; Glasgow, Scotland, 60 tes.; Hamburg, Germany, 59 tes.; Liverpool, England, 75 tes.; Rotterdam, Holland, 803 tes.; Stockholm, Sweden, 140 tes. From Baltimore to Rotterdam, 75 tes.

**OLEOMARGARINE.**—Colon, Panama, 6,240 lbs.; Curacao, Leeward Islands, 1,966 lbs.; Dominica, W. I., 20,748 lbs.; Jacmel, Haiti, 7,225 lbs.; Nassau, W. I., 2,100 lbs.; Port au Prince, W. I., 10,500 lbs.; St. Thomas, W. I., 4,800 lbs.

**TALLOW.**—London, England, 123,283 lbs.; Puerto Plata, S. D., 9,149 lbs.; Rotterdam, Holland, 11,812 lbs.

**TONGUE.**—Liverpool, England, 30 pa., 5 bbls.; London, England, 5 pa.

**CANNED MEAT.**—Bristol, England, 95 cs.; Buenos Aires, A. R., 200 pa.; Cardiff, Wales, 50 cs.; Colon, Panama, 81 pgs.; Curacao, Leeward Islands, 17 cs., 27 pa.; Ciudad Bolívar, Venezuela, 120 cs.; Dominica, W. I., 73 cs.; Demerara, British Guiana, 34 cs.; Glasgow, Scotland, 150 cs.; Hull, England, 335 cs.; Havre, France, 100 cs.; Lorne, —, 40 cs.; Liverpool, England, 127 cs.; London, England, 846 cs.; Maracaibo, Venezuela, 46 cs.; Nassau, W. I., 63 cs.; Puerto Plata, S. D., 82 cs.; St. Johns, N. F., 405 cs.; Sagua, Cuba, 50 cs.

### IMPORTS OF FRESH MEATS.

Imports of fresh beef into the port of New York during the past week totaled 17,784 quarters, compared to 16,911 quarters last week, and 2,137 quarters two weeks ago. Last week's arrivals included 13,981 quarters of chilled and 2,930 frozen; this week's were 16,056 chilled and 1,728 frozen. Some of this week's arrivals came via London and Liverpool, and the remainder on the steamer Van Dyck direct from South America, all of the frozen beef being from Australia, and the chilled from Argentina. These figures do not include beef loins, ribs, chucks, and other separate cuts, which are reported under the head of beef products.

Imports of fresh mutton and lamb at New York during the week amounted to 4,350 carcasses of mutton and 380 carcasses of lamb. These are the first importations in some time, and come from Argentina principally. This Argentine stuff was chilled, not frozen.

### IMPORTS OF BEEF PRODUCTS.

Imports of beef products from abroad during the past week, in addition to the usual arrivals of sausage casings, European sausage, etc., included the following from South America: Seventeen cases loins, 62 bags boneless chucks, 100 bags ribs, 350 bags chucks, 7 bags sirloin butts, 67 bags buttocks, 15 bags loins and buttocks, 1,399 bags beef pieces, 5 cases ox tongues, 30 cases ox cheeks.

### LIVESTOCK AND BEEF EXPORTS.

Exports of livestock and dressed beef from United States and Canadian ports for the week ending December 6, 1913, are reported by Williams & Terhune as follows:

Port.	Cattle.	Sheep.	Beef.
From New York .....	—	—	—
From Boston .....	—	—	—
From Philadelphia .....	—	—	—
From Baltimore .....	—	—	—
From Montreal .....	—	—	—
Total .....	—	—	—
Total last week .....	—	—	—

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## SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending December 6, 1913:

## CATTLE.

Chicago	25,929
Kansas City	21,040
Omaha	11,568
St. Joseph	7,470
Cudahy	482
South St. Paul	4,205
New York and Jersey City	10,484
Fort Worth	8,725
Philadelphia	2,638
Pittsburgh	751
Denver	1,311
Oklahoma City	3,975
Cincinnati	3,230

## HOGS.

Chicago	150,814
Kansas City	43,538
Omaha	40,521
St. Joseph	49,650
Cudahy	24,277
Ottumwa	22,400
Cedar Rapids	21,330
South St. Paul	29,000
New York and Jersey City	33,619
Fort Worth	3,999
Philadelphia	4,387
Pittsburgh	11,210
Denver	5,015
Oklahoma	8,166
Cincinnati	13,497

## SHEEP.

Chicago	100,291
Kansas City	23,898
Omaha	37,384
St. Joseph	10,822
Cudahy	283
South St. Paul	3,902
New York and Jersey City	39,150
Fort Worth	943
Philadelphia	7,542
Pittsburgh	5,375
Denver	2,477
Oklahoma City	27

## GREEN AND SWEET PICKLED MEATS.

(Special Report to The National Provisioner from the Davidson Commission Co.)

Chicago, December 10.—Quotations on green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8@10 lbs. ave., 12½@12¾c.; 10@12 lbs. ave., 12½@12¾c.; 12@14 lbs. ave., 12½c.; 14@16 lbs. ave., 12½@12¾c.; 18@20 lbs. ave., 12½@12¾c. Sweet pickled, 8@10 lbs. ave., 13@13½c.; 10@12 lbs. ave., 12½@13c.; 12@14 lbs. ave., 12½@12¾c.; 14@16 lbs. ave., 12½@12¾c.; 18@20 lbs. ave., 12½@13c.

Skinned Hams—Green, 14@16 lbs. ave., 13½@13¾c.; 16@18 lbs. ave., 13½@13¾c.; 18@20 lbs. ave., 13½@13¾c.; 22@24 lbs. ave., 13@13½c. Sweet pickled, 14@16 lbs. ave., 13@13½c.; 16@18 lbs. ave., 12½@13½c.; 18@20 lbs. ave., 12½@13½c.; 22@24 lbs. ave., 12½@12¾c.

New York Shoulders—Green, 10@12 lbs. ave., 11¼@11½c. Sweet pickled, 10@12 lbs. ave., 11¼@11½c.

Picnic Hams—Green, 5@6 lbs. ave., 10½@10¾c.; 6@8 lbs. ave., 10½@10¾c.; 8@10 lbs. ave., 10½@10¾c.; 10@12 lbs. ave., 10½@10¾c. Sweet pickled, 5@6 lbs. ave., 10½@11c.; 6@8 lbs. ave., 10½@10¾c.; 8@10 lbs. ave., 10½@10¾c.; 10@12 lbs. ave., 10½@10¾c.

Clear Bellies—Green, 6@8 lbs. ave., 14¼@14½c.; 8@10 lbs. ave., 13¾c.; 10@12 lbs. ave., 13½@13¾c.; 12@14 lbs. ave., 13¼@13½c. Sweet pickled, 6@8 lbs. ave., 14@14¼c.; 8@10 lbs. ave., 13½@13¾c.; 10@12 lbs. ave., 13½@13¾c.; 12@14 lbs. ave., 13¼@13½c.



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## CHICAGO FERTILIZER MARKET.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, December 10.—The market for animal ammoniates is quoted a shade stronger, though business is very slow and practically nothing doing at prices named. High-grade ground tankage is held at \$3.10 and 10c. for December shipment; blood at \$3.25 for December, and 5c. per unit monthly advance for January, February and March. The only business passing is with interior points, where the freight rates are favorable to Western producers, as all the seaboard and nearby manufacturers are able to buy imported ammoniates, both natural and chemical, at prices far below those ruling for Western animal ammoniates. This cuts off a very large section of the country, and affords some relief from the extreme prices at which producers are holding their animal ammoniate supplies, and may later on tend to prevent further advances, which have been considered probable by some of the producers who are holding their stocks expecting record-breaking prices after the first of the year.

Lower grade tankage and outside packers' crushed tankage are quotable at about unchanged prices, with very small trade passing, owing to producers in all directions being well sold ahead. (Complete quotations will be found on page 37.)

## CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, December 12.—Latest market quotations on chemicals and soapmakers' supplies are as follows: 74 or 76 per cent. caustic soda, \$1.55@1.65 basis 60 per cent.; 60 per cent. caustic soda, \$1.80 per 100 lbs.; 98 per cent. powdered caustic soda in bbls., 2½@2½c. per lb.; 58 per cent. soda ash, 80c. per 100 lbs. basis 48 per cent.; 48 per cent. carbonate soda ash, 95c. per 100 lbs.; talc, 1¼@1¼c. per lb.; silic, \$15@20 per ton of 2,000 lbs.; marble flour, \$8 per ton of 2,000 lbs.; silicate of soda, 90c. per 100 lbs.; chloride of lime in casks 1½c., and in bbls. 2c. per lb.; carbonate of potash, 4@4¼c. per lb.; electrolytic caustic potash, 4½@4¾c. per lb.

Prime palm oil in casks, 6¾@7c. per lb.; genuine Lagos palm oil in casks, 7¼c. per lb.; clarified palm oil in bbls., 7¼c. per lb.; palm kernel oil in casks, 10½@10¾c. per lb.; green olive oil, 76c. per gal.; yellow olive oil, 83@86c. per gal.; green olive oil foots, 7¼@8c. per lb.; Ceylon coconut oil, 10½@10¾c. per lb.; Cochin coconut oil, 12@12½c. per lb.; cottonseed oil, 7.20@7.40c. per lb.; corn oil, 6.80@6.90c. per lb.; Soya bean oil, 6¾c. per lb.

Prime city tallow, 6½c. per lb.; house grease, 6@6¼c. per lb.; brown grease, 5¼@6c. per lb.; yellow packer's grease, 5¼@6c. per lb.

## FOREIGN COMMERCIAL EXCHANGE.

New York, December 12.—Foreign commercial exchange rates were quoted today as follows:

London—		
Bankers' 60 days	4.80¼@4.81	
Demand sterling	4.8520@4.8530	
Commercial, sight	4.85	@4.85½
Paris—		
Commercial, 90 days	5.27¼	@5.27¼+1-16
Commercial, 60 days	5.25¼	—1-16@5.25½
Commercial, sight	5.22¼	@5.22¼+1-16
Berlin—		
Commercial, 90 days	93 5-16	@ 93½
Commercial, 60 days	93½	@ 93 11-16
Commercial, sight	94¼	@ 94 9-16
Antwerp—		
Commercial, 60 days	5.30	@5.30+1-16
Amsterdam—		
Commercial, 60 days	39 9-16	@ 39 9-16+1-32

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# COTTONSEED OIL

## WEEKLY REVIEW

THE NATIONAL PROVISIONER is official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association, and the Mississippi Cottonseed Crushers' Association.

**Market Easy—Crude Liquidation in Evidence  
—Seed Values Decline—Consumers Still  
Apathetic—Sentiment Mainly Against  
Higher Values.**

The tendency of cotton oil values during most days of the past week was distinctly downward, even though the net declines were not drastic. General outpouring of crude oil by many of the mills undermined the price list. The fact that consumers were not inclined to absorb stuff very freely, even on the lower basis, was disconcerting to some interests in the trade. It was evident, however, that on each point recession, there was a very satisfactory demand in the future market, and this prevented any undue pessimism as to the market.

A great divergence of opinion is noted as to the character of this scale-down buying. Unquestionably there was heavy short covering, as for a long time sentiment has been against values, and in many instances operators have had the courage of their convictions. However, this buying was hardly confined entirely to the purchases of shorts, and as speculative inquiry did not seem important, the absorption caused quite a little comment. Prices are down nearly  $\frac{1}{8}$ c. per pound from the high of the season, so that the theory is held in some circles that the

buying on the reactions at present represents accumulations for interests who some time ago expressed the belief that, at around the seven-cent level basis, New York, cotton oil would show resistance to further declines.

The disposition on the part of southern mills to relinquish their crude oil was not wholly unexpected. Very heavy seed receipts were reported during the week, the movement being accelerated by the ideal weather conditions over the south. Seed values gave way, in consequence, with that market down about \$5 a ton. This, in itself, warranted mills selling, and as consuming inquiry did not expand, it was not surprising that the hedge pressure on the New York Produce Exchange market was persistent. Furthermore, the basis for hedging operations was extremely satisfactory.

The claim is made in certain well-informed circles that the cotton-seed crush will not be stimulated to a significant degree by the high prices which seed has commanded at various times. These authorities state that there has been a revolution in the method of seed selling, and that the era of low-priced seed has passed forever, unless cotton production should climb greatly as compared with this season's probable yield. The view is further held that even with the

week's declines in seed quotations, the prevailing levels are against any low-priced cottonseed oil. Meanwhile there are the usual conflicting statements made as to the quality of seed.

As far as the demand for actual stuff is concerned, there has been a continuation of the hand-to-mouth buying. An improvement is not likely to occur, according to some of the large interests, until after the turn of the year. A factor which contributed to the breaking of the crude market was the slackening of the demand for bleachable oil. Certain refiners declared that, although they cut their prices, they were unable to invite any special inquiry, and in consequence these refiners were compelled to withhold or lower their bids for crude oil. Foreign demand lacks feature, and it is generally admitted that about the best that can be said about the state of trade is that most of the consumers have refrained from taking more stuff than was actually needed for over a very short time.

To unqualifiedly attribute this unaltered conservative policy to the fact that cottonseed oil values are still substantially above last year would be unfair. There is at many industrial centers a feeling that there is threatened or actual depression, or at least restriction throughout the country, and it is only natural that such statements should have effect in the many centers interested in cotton oil even though some of the largest banking interests are not in sympathy with the pessimistic views voiced as to the state

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of trade. Perhaps this hand-to-mouth buying of cotton oil is again resulting in the aggregate takings being underestimated, but apart from point of view, sight is not lost of the smaller available supplies.

During the past week there was a tendency to await the Government's cotton crop estimate. A majority in the trade are imbued with the idea that the amount of seed to be had this season will be about equal to that of the preceding season. The supply last year was not sufficient, and as there was practically no carryover of oil, it would appear as though this counterbalances to some extent the prospects of a decreased cotton-oil consumption.

Closing prices, Saturday, December 6, 1913.—Spot, \$7.10; December, \$7.02; January, \$7.04; February, \$7.07; March, \$7.15; April, \$7.18; May, \$7.25; June, \$7.29; July, \$7.35; August, \$7.36. Futures closed unchanged to 3 decline. Sales were: December, 1,600, \$7.03; January, 3,500, \$7.07; February, 100, \$7.12; March, 1,600, \$7.17; May, 1,800, \$7.27; July, 400, \$7.37; Total sales, 9,000 barrels. Good off, \$6.80; winter, \$6.50; reddish off, \$6.40; summer, \$7.35; prime crude, \$5.67; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Monday, December 8, 1913.—Spot, \$7.04; December, \$7.03; January, \$7.04; February, \$7.06; March, \$7.13; April, \$7.17; May, \$7.25; June, \$7.27; July, \$7.35; August, \$7.36. Futures closed 2 decline to 3 advance. Sales were: December, 500, \$7.02; January, 300, \$7.04; March, 3,200, \$7.15; April, 800, \$7.19; May, 3,500, \$7.26; July, 5,500, \$7.36; Total sales, 13,900 barrels. Good off, \$6.80; winter, \$6.50; reddish off, \$6.40; summer, \$7.50; prime crude, \$5.67; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Tuesday, November 9, 1913.—Spot, \$7.02; December, \$6.98; January, \$6.98; February, \$7.02; March, \$7.11; April, \$7.15; May, \$7.23; June, \$7.26; July, \$7.32; August, \$7.33. Futures closed 1 to 6 decline. Sales were: December, 1,100, \$7.02; January, 1,500, \$7.04; March, 7,300, \$7.14; May, 4,500, \$7.26; July, 4,400, \$7.37; Total sales were 19,200 barrels. Good off, \$6.87; winter, \$6.77; summer, \$7.25; prime crude, \$5.74; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Wednesday, December 10, 1913.—Spot, \$6.93; December, \$6.92; January, \$6.94; February, \$7.01; March, \$7.07; April, \$7.15; May, \$7.20; June, \$7.25; July, \$7.30; August, \$7.31. Futures closed unchanged to 6 decline. Sales were: December, 1,500, \$6.95; January, 1,600, \$6.96; March, 10,800, \$7.10; April, 1,100, \$7.16; May, 4,000, \$7.22; June, 200, \$7.26; July, 9,500, \$7.32; Total sales, 29,400 barrels. Good off, \$6.77; winter, \$6.68; summer, \$7.25; prime crude, \$5.74; prime crude, Valley, nom.; prime crude, Texas, nom.

Closing prices, Thursday, December 11, 1913.—Spot, \$6.75; December, \$6.87; January, \$6.92; February, \$6.96; March, \$7.05; April, \$7.11; May, \$7.18; June, \$7.20; July, \$7.27; August, \$7.28. Futures closed 2 to 5 decline. Sales were: December, 800, \$6.87; January, 1,200, \$6.92; February, 200, \$6.97; March, 6,200, \$7.07; April, 2,400, \$7.15; May, 5,500, \$7.20; July, 8,400, \$7.30; Total sales, 23,900 barrels. Good off, \$6.62; winter, \$6.53; summer, \$7.10; prime crude, \$5.60; prime crude, Valley, nom.; prime crude, Texas, nom.

SEE PAGE 30 FOR LATER MARKETS.

## COTTON OIL CABLE MARKETS

### Hamburg.

(By Cable to The National Provisioner.)

Hamburg, December 12.—Market easy. Quotations: Choice summer white oil, 72 marks; butter oil, 72 marks; summer yellow, 66 marks.

### Rotterdam.

(By Cable to The National Provisioner.)

Rotterdam, December 12.—Market firm. Quotations: Summer yellow, 39 florins; choice summer white, 42½ florins; and butter oil, 42¼ florins.

### Antwerp.

(By Cable to The National Provisioner.)

Antwerp, December 12.—Market easy. Quotations: Summer yellow, 81 francs.

### Marseilles.

(By Cable to The National Provisioner.)

Marseilles, December 12.—Market easy. Quotations: Prime summer yellow, 85 francs; prime winter yellow, 89½ francs; choice summer white oil, 89¼ francs.

### Liverpool.

(By Cable to The National Provisioner.)

Liverpool, December 12.—Market firm. Quotations: Prime summer yellow, 33½s.; summer yellow, 33½s.

## SOUTHERN MARKETS

### Columbia.

(Special Wire to The National Provisioner.)

Columbia, S. C., December 11.—Crude cottonseed oil, 42½c. bid; some Carolina crude sold the past week at 43c.

### Atlanta.

(Special Wire to The National Provisioner.)

Atlanta, Ga., December 11.—Crude cottonseed oil very weak at 42c. Meal barely steady at \$26.27, f. o. b. mills. Hulls, \$10, Atlanta, loose.

### Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., December 11.—Cottonseed oil market weak; prime crude nominally 44c. Prime 8 per cent. meal firm at \$27.50; 27.75 per short ton. Hulls firm at \$8, loose.

### New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., December 11.—Crude cottonseed oil easier at 43c. for basis prime; offerings increasing; buyers indifferent. Prime meal, 8 per cent., lower at \$29, New Orleans; 7½ per cent., \$28. Hulls barely steady at \$8.75, loose; sacked, \$11.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., December 11.—Cottonseed oil market quiet but steady at 42½c. for basis prime, 45c. for prime. Choice loose cake, \$30.25 per short ton, f. o. b. Galveston.

## COTTONSEED OIL EXPORTS

Exports of cottonseed oil reported for the week ending December 11, 1913, and for the period since September 1, 1913, were as follows:

	Week ending Dec. 11, '13.	Since Sept. 1, '13.
From New York—	Bbls.	Bbls.
Antwerp, Belgium .....	—	50
Barbados, W. I. ....	377	1,334
Belize, Honduras .....	—	27
Bergen, Norway .....	—	210
Bristol, England .....	—	25
Buenos Aires, A. R. ....	755	2,014
Cape Town, Africa .....	156	499
Christiania, Norway .....	135	365
Christiansund, Norway ..	—	105
Colon, Panama .....	62	840
Constantinople, Turkey ..	—	100
Copenhagen, Denmark ....	650	3,700
Demerara, British Guiana. 18	—	349
Fremantle, Australia .....	—	34
Genoa, Italy .....	455	3,703
Glasgow, Scotland .....	350	1,660
Hamburg, Germany .....	501	3,556
Havana, Cuba .....	—	67
Havre, France .....	200	2,299
Hull, England .....	—	350
Iquique, Chile .....	—	85
Kingston, W. I. ....	190	1,124
La Guaira, Venezuela .....	—	12
Las Palmas, A. R. ....	—	20
Liverpool, England .....	995	8,914
London, England .....	560	7,338
Manchester, England .....	—	2,300
Marseilles, France .....	25	1,900
Matanzas, Cuba .....	—	4
Melbourne, Australia .....	—	222
Monte Cristi, S. D. ....	—	16
Montevideo, Uruguay .....	—	2,582
Naples, Italy .....	—	2,871
Nuevitas, Cuba .....	—	30
Para, Brazil .....	—	7
Piraeus, Greece .....	—	126
Ponce, P. R. ....	2	10
Port Antonio, W. I. ....	1	104
Port au Prince, W. I. ....	9	33
Port Limon, C. R. ....	—	29
Port Maria, W. I. ....	—	6
Port Cortez, Honduras .....	—	—
Progreso, Mexico .....	—	40
Rio Janeiro, Brazil .....	350	999
Rotterdam, Holland .....	1,843	5,556
Sanchez, S. D. ....	240	313
San Domingo, S. D. ....	—	82
San Juan, P. R. ....	—	666
Santiago, Cuba .....	10	292
Santos, Brazil .....	—	583
Singapore, Straits Settlements .....	2	2
Sydney, Australia .....	—	35
Trieste, Austria .....	725	7,381
Trinidad, W. I. ....	—	146
Valparaiso, Chile .....	—	158
Venice, Italy .....	—	2,778
Vera Cruz, Mexico .....	—	12
Total .....	8,611	68,154
From New Orleans—		
Antwerp, Belgium .....	—	500
Bremen, Germany .....	—	50
Christiania, Norway .....	—	2,110
Genoa, Italy .....	—	25
Gothenberg, Sweden .....	—	475
Hamburg, Germany .....	200	2,723
Havana, Cuba .....	65	525

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Liverpool, England .....	—	200
Manchester, England .....	—	100
Progreso, Mexico .....	—	200
Puerto Mexico, Mexico.....	500	500
Rotterdam, Holland .....	1,200	3,737
San Juan, P. R. ....	—	450
Tampico, Mexico .....	—	200
Vera Cruz, Mexico.....	—	566
<b>Total</b> .....	<b>1,965</b>	<b>12,061</b>
From Galveston—		
Havana, Cuba .....	—	111
<b>Total</b> .....	<b>—</b>	<b>111</b>
From Baltimore—		
Glasgow, Scotland .....	—	25
Havre, France .....	—	400
<b>Total</b> .....	<b>—</b>	<b>425</b>
From Savannah—		
Hamburg, Germany .....	—	1,398
London, England .....	—	1,524
Manchester, England .....	—	606
Rotterdam, Holland .....	—	6,041
<b>Total</b> .....	<b>—</b>	<b>8,965</b>
From San Francisco—		
Guatemala .....	3	3
Honduras .....	1	1
Hong Kong, China.....	—	2
Mexico .....	—	1
Nicaragua .....	1	1
Salvador .....	3	3
Yokohama, Japan .....	10	13
<b>Total</b> .....	<b>15</b>	<b>21</b>
From all other ports—		
Canada .....	3,340	10,713
Mexico (including overland) ..	—	2,299
<b>Total</b> .....	<b>3,340</b>	<b>13,012</b>
<b>Recapitulation—</b>		
From New York.....	8,611	68,154
From New Orleans.....	1,965	12,061
From Galveston .....	—	111
From Baltimore .....	—	425
From Philadelphia .....	—	325
From Savannah .....	—	8,965
From Norfolk .....	—	2,125
From San Francisco.....	15	21
From Mobile .....	—	1,575
From all other ports.....	3,340	13,012
<b>Total</b> .....	<b>13,931</b>	<b>102,749</b>
		<b>181,311</b>

### OLEO OIL AND NEUTRAL LARD.

(Special Report to The National Provisioner.)

New York, December 11.—Oleo oil had a considerable drop this week in the European and domestic markets, and there is considerable urgency to sell these goods. Oleo stearine has dropped right along, and is down considerably from the high point, while tallow also shows weakness. Hog products have reacted from the high prices in the early part of the month, and the lard market is also weak, in view of heavier hog arrivals. Cotton oil is lower and demand from Europe for butter oil at the present range of values lacks, and the outlook at present for export requirements at present prices is discouraging.

## EDIBLE OIL TRADE OF THE MEDITERRANEAN

### Effect on Cottonseed Oil Industry of the United States

By Erwin W. Thompson, Commercial Agent U. S. Department of Commerce.

(Continued from last week.)

EDITOR'S NOTE.—This report, just made to the Bureau of Foreign and Domestic Commerce, by Commercial Agent Thompson, should be of great interest to the cottonseed products trade. Mr. Thompson is a practical oil mill manager and knows the situation at home thoroughly. His studies of the foreign field should be most helpful. This is the fourth instalment of the first of his reports from abroad.]

#### Marseille's Oil Cake Sales and Prices.

With the exception of an allowance for shell of about 25 per cent. in the case of unshelled peanuts, and a manufacturing loss of 3 to 5 per cent., all of the tonnage of oleaginous materials received is accounted for in cake and oil.

In 1912, Marseille produced about 300,000 tons of cake, which was disposed of about as follows, in round metric tons: Used in France for feed, 81,000; used in France for direct fertilizer, 80,000; used in France by fertilizer factories, 10,000; exported, 129,000. Most of the cake exported goes to Germany. In 1911 Germany took 102,225 tons out of a total exportation of 128,322, and in 1912, 90,230 out of a total 128,847. (For the fiscal year ending June 30, 1912, the total exportation of cottonseed cake and meal from the United States was 586,707 metric tons, of which Germany took 204,648.)

The oil mills do not grind cake for the market; they sell it as cake to brokers, for export and for domestic trade. The cakes are about 16 inches square, and weigh 8 to 10 pounds. They are shipped in bulk, whether by rail or water. Local dealers sometimes grind cake for feed mixers, but only a small per cent. is used in this way. It is sold and used as cake, even for fertilizers. Some kind of cake cracker is one of the regular farm implements. As the cakes resulting from second pressing are

quite soft, the operation of crushing into half and quarter inch cubes is not very difficult.

American agriculturists would not buy cake either whole or cracked; they always prefer it in the shape of meal. In France, however, the farmer feels more secure from fraud when purchasing cake whole. Then, too, they claim that certain plants like vines and trees, needing their nourishment through a long period of growth, do better when fertilized with lumps, which will be slowly assimilated. They are willing, however, to use some little meal for quick-growing vegetables. Comparatively little cake or meal is fed near Marseille, for cattle are not very numerous here.

Linseed cake is quoted the highest—\$36.76 per ton of 2,000 pounds. Though much lower in nitrogen than some of the others, it maintains its superiority because of its well known reputation as a feedstuff. Copra cake comes next at \$32.38, while peanut cake, with more than twice the nitrogen, sells for less than \$30. Copra cake is much esteemed for its digestibility and great milk-producing properties. Palm-kernel cake, with only 2½ per cent. nitrogen, sells at \$31.50, principally on account of its digestible carbohydrates for feeding pigs. It competes here with Russian corn, worth \$33. The cake from castor beans is lowest at \$21 because, not being fit to feed, it must be sold entirely as a fertilizer.

One of the peculiar facts of industrial life in Marseille oil milling, soap making and flour milling is the incessant and inevitable draying of both raw and finished products. The mills are not situated on the water or on the railroads, and have no side tracks. In

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some places even the refineries are at a distance from the mill, so that some of the oil must be drayed twice.

Oil is generally transferred in iron drums holding 100 to 150 gallons. The transport of all these goods back and forth through the streets gives the city a busy air, but also blocks the streets and adds no little to the cost of doing business, notwithstanding the low hauling tariff—40 to 50 cents per ton for a haul of 2 or 3 miles.

Much of this work is done with two-wheeled carts having a long, flat body, on which a load of 4 or 5 tons is carefully balanced. It is drawn by 3 to 5 large horses driven tandem. Some of these equipages measure 60 feet over all. Some of this work is done with four-wheeled drays drawn by three horses abreast, and a small amount with 3 to 10 ton automobile trucks. Automobile traction would seem to be the most logical, and will probably come into general use in this business to make more room on the streets if for no other reason.

#### Probable Change in Methods of Milling.

The manufacture of oil and soap has been the chief and most prosperous industry of Marseille for nearly a century. It is only natural, therefore, that the manufacturers should feel fairly content with their methods and not be too quick to concern themselves about new processes. When Germany and other countries commenced to compete seriously in the oil business, they were in a position to begin with the latest devices and methods available at the moment without having to sacrifice existing machinery or to unlearn old methods.

This foreign competition in the purchase of raw material and in the sale of products is beginning to make its impression on the Marseille mills. The soap makers say they can-

not pay the price now prevailing for greases; the oil millers say they are catering to the trade in edible oils and that they cannot sell for less with the prevailing price of raw materials; the sellers of raw materials would ship to other countries if these prices were lower. Consequently the Marseille millers are now looking for means to enable them to do better and cheaper work.

In May, 1913, the average mill sustained a loss of \$3.24 per ton of 2,000 pounds in working Coromandel nuts. This does not necessarily mean that all the mills are sustaining this loss; some are working better than others, and some have bought and sold futures in a sagacious manner. But conditions are regarded as highly unsatisfactory. Some new presses are being introduced from Germany, the Netherlands, and England, and some new models are being made in France; probably in a short time many of the mills will be entirely remodeled.

#### New Style of Oil Extraction.

The dominating motive in the changes now under consideration is what is called the "press-a-cage," or press without press cloth. This is essentially a vertical cylinder or prism made up of a series of parallel square bars firmly bound together, but with sufficient space between each for the oil to exude. The meats are charged into this and a hydraulic ram makes the pressure from below.

The cage or cylinder is made on the same general principle as the Anderson expeller, but is vertical and of larger diameter. It is made to turn out cakes of the same size and shape as made by the old presses—that is, about 16 inches square with the corners shipped off. The press is loaded by automatically delivering enough meats at a time to make a standard cake, a thick, flat cloth is then laid on by hand, and a flat steel plate one-eighth inch

thick, then another charge of meat, and so on.

The details of the various presses differ. One of them has three cages and cylinders—one loading, one pressing, and one discharging at the same time. It has a hydraulic tamper for packing the cake, working from the top, and a hydraulic ram working from the bottom for the main pressure. The cylinders may be revolved around a center post, in a general way, like the well-known revolving box cotton presses used in most southern gineries.

One form has a removable cage, which after being loaded and packed by the tamper is transferred on a special carriage to the main press frame, where hydraulic pressure is applied from below. When the pressing is finished the cage transferred back to the original press, where a ram rises from the bottom and punches the finished cake out at the top.

Still another form has a cage high enough, say 70 inches, to receive the meats for as many cakes as desired, say 20. This press has travel enough in the hydraulic ram to pack the cakes and give them a final pressing, all at one operation. It is built to stand a working pressure of 10,000 pounds per square inch. A few of them are in practical operation, and are said to be increasing oil yields and saving labor and press cloth.

Formerly the amount of pressure that could be applied was limited by the strength of the press cloth and by the strength of the iron cylinders and other parts of the press. Now, however, the advance in steel making renders possible any pressure desirable, and the design of the press dispenses with the use of press cloth. The little flat pieces of cloth put in for drainage are not subject to any strain except compression.

This style of press bids fair to make as great a revolution in oil milling as the introduction of plate presses in the cottonseed oil mills of the United States in 1882. Before that time the cooked meats were being put into bags, the bags inclosed in heavy horsehair mats, and the whole clumsy pack pushed into the deep boxes of the press, only five or six cakes being made in a press. Pressure was then limited by the strength of the press proper, the side walls of the cast iron boxes, the hair mats, and the press bags. Now the mats are dispensed with, the bags replaced by a press cloth, and 15 to 16 cakes loaded in a single press. This revolution in method has been so complete that out of 850 cottonseed oil mills in the United States there are not more than two or three working by the old style.

(To be continued.)

#### PRESS CLOTH IMPORT RULES.

The Treasury Department has announced regulations governing the importation of camel's hair and other press cloths under the terms of the new tariff law, part of which are of interest to cottonseed oil milling interests. They read as follows:

Press cloths composed of camel's hair, imported expressly for oil milling purposes, if cut into lengths not to exceed 72 inches and woven in widths not under 10 inches nor to exceed 15 inches, and weighing not less than one-half pound per square foot, will be admitted free of duty provided that the same are marked so as to indicate that they are for such purposes. Press cloths to be entitled to free entry should be required to be stamped with a mark extending lengthwise along the center of the cloth and bearing the words "For oil milling purposes" in block letters 3 inches in height and leaving not more than 10 inches of uncovered surface of cloth at either end.

The stamping should be of a permanent character, but acids or chemicals of an injurious character should not be used.

On the importation of bolting or press cloth not marked in the manner above indicated, importers will be allowed to stamp the goods in public stores under the supervision of customs officers, whereupon deliveries will be permitted.

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# HIDES AND SKINS

(DAILY HIDE AND LEATHER MARKET)

## Chicago.

**PACKER HIDES.**—Former rumors of sales are now coming out in more detail and comprise larger quantities, understood to the large tanner. While declines were registered it is difficult to obtain exact prices paid. In regard to sale of native steers rumored recently by a packer, it is now learned that this packer did not sell all of the 11,000 he was offering of September-October-November salting, and only moved 2,400 of September-October takeoff alone from Kansas City on the basis of 18½¢ delivered to a 15¢ freight point rather than the ordinary Chicago freight allowance of 18½¢ per cwt. The trading market is now considered 18½¢@18¾¢. Texas steers sold to the extent of 5,000 lights and extremes of November salting at 18¼¢ and 18¢, respectively, mostly from Southern points, and this is in line with former nominal quotations given. Heavy weights last sold at 18½¢. Butt brands were included in recent trading to the large buyer selling along with Colorados, and about 4,000 butts were taken, these hides being moved by the same packer that sold the native steers noted above. There were also 11,000 Colorados taken, and both the butts and sides ran October-November salting. Packers are keeping the price secret on this trading, with buyers guessing all the way from 17½¢@18¢, but it is generally thought the butt brands brought 17¾¢ and the Colorados 17½¢, but possibly ¼¢ more in each instance. Colorados are nominal around 17½¢@17¾¢, as based on the trading reported in butt brand paragraph above, and the majority of the buyers would probably not pay over 17½¢. Branded cows in the absence of new business range nominal at 17½¢ up to 18¢, talked, but naturally buyers would not pay more for branded cows than Colorados, notwithstanding the fact that branded cows have been in small supply. It must also be remembered as well that the demand for union backs is now relatively better for heavier weights than light backs. Native cows previously sold at 18¢ for both heavy and light weights, although one instance was recently claimed of some St. Louis lights bringing 18¾¢. Some packers are nominally talking ¼¢@½¢ above the market. Native bulls are sold up to January 1 at 16¢, but January to June will have to sell at less money. Branded bulls are not considered quotable over 15¢@15¼¢.

Later.—A packer is reported to have sold 12,000 November branded cows at 18¢ to an outside union sole tanner; being hides mostly from Southwestern points on a grubbing selection. Total sales this week figure about 40,000, and this is encouraging packers to think that the worst is over, especially on branded hides, but native steers are still dull and accumulating.

**COUNTRY HIDES.**—Some parties say the dealers themselves are glad to see buffs go to 15½¢ and extremes to 16½¢, and to have these sales published broadcast for the effect same may have on holders at outside points, but the fact remains that the market is easy; as the largest tanners are holding out. It is probable that a majority of the dealers are more interested in the decline in extremes, being sold ahead on these on a higher

market, than in buffs. Many dealers claim they would not accept the price that recently ruled for buffs down to 15½¢, but in connection with this it might be said that a Pittsburgh dealer was unable to get a better bid than this from three prominent tanners, and while the offers have thus far been refused with 15½¢ asked, it is believed that the tanners will win out in this matter. Buffs continue at 15½¢ paid for December delivery, and while many dealers claim that these hides are Southwestern or other Southern point stock, the buyer states that the hides are strictly Chicago buffs and of good quality. Most of the Chicago dealers are said to be now paying 15½¢ for 25-lb. and up f. o. b. at country points. The large Eastern and the large Western tanner are bearing the market on account of the unsatisfactory leather situation, and if these tanners discontinue purchasing direct from outside points the market is bound to work lower. Heavy cows are reported to have sold to the extent of one car at 15¼¢ for December delivery, but in view of recent sales of buffs at 15½¢ the market for heavy cows is quotable at 15½¢. Extremes are all sold ahead, as formerly noted, and while some recent sales were reported at 16½¢ for December shipment a range of 16½¢@17¢ asked is quotable. Heavy steers are unchanged at 16¢ for ordinary country lots up to 16½¢ for butcher stock. Bulls continue nominal around 14¢, with no recent sales.

**CALFSKINS.**—Are unchanged. Chicago cities continue quotable at 21¢@21½¢, as based on last trading, outside cities 20¢@20½¢, and country calf, as to quality, section, etc., 18½¢@19½¢. In kips a car of countries sold at 17¾¢ for January delivery, and while this is somewhat lower than the former quotation of 18¢, it is not much of a decline, considering the weakness that has ruled in hides of late.

**SHEEPSKINS.**—Steady and unchanged. Heavy average late takeoff packer pelts continue to be ranged \$1.20@1.25. Outside city packers are now generally quoted 85¢@\$1, although up to \$1.15 is asked for some especially choice lots. Country pelts are unchanged at 60¢@80¢.

## New York.

**DRY HIDES.**—No further trading is noted in common varieties since the late sales previously noted of Bogotas and Puerto Cabellos, etc., at 30¢, and Central Americans at 29½¢, being advances of ½¢ on Bogotas and Central Americans, and 1¢ up on Puerto Cabellos. The "Matura" brought 3,403 Orinocos, part of which were sold previous to arrival. The "Camaguey" brought 1,800 loose and 22 bales of dry hides from Tampico. Other varieties outside of commons are also stronger. River Plates are about ½¢ higher, without any business confirmed in these. A while ago importers were offering Buenos Aires at 29¢, on which tanners' views were 28½¢@28¾¢, but no sales were confirmed under 29¢. There are no offerings now under 29½¢, and some ask higher, and it is possible some trading may develop between 29¢ and 29½¢. Holders are also stiffer in their views on Chinas, but no business is noted. Large buyers' views on Chinas are not over 14¢ for such weights as they desire, but nothing is offered under 14½¢.

**WET SALTED HIDES.**—River Plates show little change, although prices are from 1/16¢@¼¢ lower than last week. Sales reported of frigorifico steers include 4,000 Sansinenas at 20½¢, and 5,000 La Blancas to the United States at 20½¢. Arrivals include 1,178 bds. Mexicans per the "Camaguey" and 750 bds. Havanas per the "Saratoga."

**CITY PACKER HIDES.**—The two cars of regular packer all weight native cows noted

sold recently at 16½¢, consisted of October and early November salting. A car of smaller packer cows also sold at 16½¢ that were early November salting. No other sales are noted.

**COUNTRY HIDES.**—Buyers continue low set in their ideas, and as dealers are slow to come down to the levels entertained by buyers little business is effected. Three bids of 15½¢ made by three different buyers for some Pittsburgh buffs have not been accepted as yet, as the dealer is asking 16¢ for good October-November buffs, but it is known that 15½¢ would probably be accepted. Buyers generally are trying to get the market established down to 15½¢ for buffs, but are not able to secure any around here as yet at that price, although lots of Ohios and other Middle West lots obtainable at 16¢ are not taken.

**CALFSKINS.**—It is reported that a car of choice collection New York City skins in middle and heavy weights sold at \$2.35 and \$2.70, but last sales of others were not over \$1.85, \$2.30 and \$2.65 for the three weights. Some Pittsburgh city and small packer skins are offered at 21¢ on which a bid of 20½¢ was refused.

**HORSE HIDES.**—Prices continue to hold up to high limits, although some parties are looking for an easier market to develop before long. Special quality extra choice large size straight city hides are being quoted up to as high as \$5.25, but few buyers are willing to pay over \$5 for straight cities, although one lot of 1,200 choice cities recently sold at \$5.20. Little lots of countries sell from \$4.75@4.85, and mixed cities and countries around \$4.90. These prices are all without tails and manes. Last sales of fronts were at \$3.75 for the regular kinds, with no late business noted. It is reported that 5,000 fronts were recently sold West, but no prices on these are confirmed. Butts are strong at from \$1.65@1.70 for 20-inch, and up to \$1.85 for 21-inch, with one sale recently made of around 300 21-inch and up all long shank butts at \$1.95, which price was exceptional.

## European

There is an improvement in the calfskin situation due chiefly to the operations recently of large German tanners. At the European auctions held since the Paris and Berlin sales prices have advanced on what are termed light skins, but which correspond with medium and heavy weights in the dry varieties. Recently German tanners cleaned up most of the holdings of dry calfskins in Russian dealers' hands at what are considered good prices, and later it is reported these German tanners purchased freely of German dry skins, including Pommeranians, Saxons, etc., buying around 50,000 of these. German tanners' purchases of Courland slaughters are reported to have been at around 55¢ for light weights of about 21 lbs., and some choice Courland Schaarens of heavier weights up to 57¢. American tanners are also reported to have bought some of these, including one lot of 125,000 skins. Sales have also been made of Polish skins to German and American buyers at different prices as to quality, ranging all the way from 48¢ to 52¢ for the best. A sale is reported made here of 4,000 Courland Schaarens of 2.75@2.80 lbs. at 50¢. Some cables state that there has been a sharp decline registered in hides at the Zurich, Switzerland, auction. It is reported that the recent sales of calfskins principally to German tanners have cleaned up most of the holdings of Russian dealers, and about the only stocks left are in the hands of German speculators in Frankfurt and Berlin. Russian hides and grassers continue easy, but some further reductions in wet salted grassers are not confirmed, such as a report in circulation that 50,000 of these sold at 14¢. Most dealers talk from 15¢@15½¢ for these grassers, although one lot of 15,000 Central Russian grassers of 19 lbs. is offered at 14½¢.



# Chicago Section

Governor O'Connell is getting along very nicely, thanks.

A. Montgomery Ward left behind some fifteen million bones. We'll all be a long time dead.

It's a neck and neck race between murder and marriage as to which is the biggest and best joke.

Jevver chase a train out of a deppo amid the cheers and howls of a deppo mob of railroad help? S'great!

Lots of people could meet the currency law or bill on the street and wouldn't know it from a side of beef.

Those would-be Wilson hecklers have some job cut out. "The heckler heckled" looks like the best answer.

The cold storage trust will now please come forward. In the interim the beef trust may recover its wind.

It is estimated that the 26-dice game during its run netted the operators \$15,000,000. Oh, Chicago is full of 'em!

Andrew Carnegie is down to a measly twenty millions of dollars. Puir auld Andy, an' eggs at 3½ cents each!

Wilson and Bryan seem to be a U-NIT on the suffrage question. They don't want to be sufferin' yet—they've suffered enough!

Carlot Show hogs brought from \$8.10 to \$9.15 per cwt. All the larger packers bought some, Miller & Hart paying the top price.

Every now and so often some genius arises to remark: "Everyone must die!" The effort to make this generally known is laudable.

Some gawk rose to remark that Rosenfelt is a Bull Moose—one-tenth moose and nine-tenths "bull." Now, watcha know about that?

Swift & Company's sales of fresh beef in Chicago for the week ending Saturday, December 6, 1913, averaged 11.12 cents per pound.

Emmy Pankhurst has left Hingland for Paris, France, and John Bull sits astraddle of his old ale bar'l singing, "I don't care if yuh never cum back!"

In the meantime the packers are going merrily ahead robbing the peepul right and left, and the poor retailer is trying hard to make both ends meet.

"This," said the escort to his flock of Stock Show visitors, "is 'The Loop,' or Chicago proper." "All right!" said Miss Pep, "now let's see the impressive section!"

Some time ago the suffragettes and other would-be women voters stated they would show the men something before long, and they did, b'gosh—transparently.

Truman's grand champion of France Percheron stallion was overlooked by the judges at the Stock Show, much to the surprise of a whole lot of good judges of horses.

The 6,280-pound cheese exhibited at the Land Show was bought by one of the big department stores and exhibited in its grocery department during the past week.

Brief life is here our portion,  
Brief sorrow, short lived care;  
But a "brief" that has no ending  
Is a lawyer's "brief"—for fair!

Looks very much like Hearst will have a calf yet over President Wilson's asininity. Notice he doesn't have much to say about Hon. W. J. B., who evidently has Randy's measure—and goat.

Chief of Police Gleason will call in all special police stars issued by his predecessor Chief McWeeney. Some of those stars he finds are being used by persons to whom they were not issued.

Who'da thought there are so many hundreds of thousands of goofs at large who would have made a much better President than Woodrow Wilson—in their own opinion? 'S well to know that.

The packers didn't have a "look in" at the draft horse prizes at this year's Stock Show. Swift & Company's splendid six-horse team did manage to get third prize; or rather, was awarded that extinction.

What with worrying over Pankhurst, Huerta and other similarly vitally important matters affecting the great American public, Randy Hearst stands an excellent chance to qualify for a nut factory inmate.

Lake Michigan water is unfit to wash your map with—liable to bit yuh! As drinking water it is simply out of the question. Consequently, the concerns dealing in "stunned, muzzled and hog-tied water" are doing a big bizness.

The Independent Packing Company paid \$12.75 per cwt. for a prize yearling Angus steer, and another went to the United Dressed Beef Company at \$11.75. All the packers bought some prize cattle at the International Show.

That thin piping noise scarcely audible is a little weak wail coming up out of Wall street. A regular healthy howl wouldn't do at all, at all. One little wireless and spineless wail, caught on the hop, reads: "Lack of confidence is at the bottom of much of our current depression."

They had built the church, put in the coal and had lots of steam, but no bell. At a meeting of the ways and means committee much was said about the missing bell. At length a little dried-up Austrian arose and said: "Nivver moind the bell. Yez have plenty av stame; stick on a whistle!" Hook er to the biler!

Columns have appeared in the newspapers about A. Montgomery Ward, the mail order man, who died last Sunday morning, enlarging upon his wonderful success in making money, and a whole lot more pro and con of what he was. Now, all that ever appeared about the gentleman in these selfsame papers during his life was now and again a little sarcastic paragraph about the "Watchdog of the lake front." A little more gush about a man while he is living and a little less when he's dead might do some good—make him feel better toward mankind generally.

It remained for Thomas E. Wilson, president of Morris & Company, and Senator Gore of Oklahoma, to say "something" about the high cost of living. Mr. Wilson says "The packers have cut the price of beef and pork 25 per cent. in the past year, but it doesn't appear the consumer has benefited any." Senator Gore, at an agricultural conference in Philadelphia, said that "much of the responsibility for the high cost of living could be traced directly to the wastefulness on farms, inadequate means of marketing farm products, and failure to fertilize and cultivate millions of acres in the United States." So there!

**H. C. GARDNER. F. A. LINDBERG.**  
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products tinned.

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of tanks, churns, vats, light  
and heavy sheet metal work  
for the packing house, but-  
terine and oleo factory.



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Supreme Means { Less Power—Less Coal—Less Expense.  
More Refrigeration—More Satisfaction—More Efficiency.

**NEW YORK**  
35th St. & 11th Ave.  
Provision Department

**MORRIS & COMPANY**

**CHICAGO**  
U. S. YARDS

## Baker Electric Trucks



*Baker quality is built into the chassis—not put in later by the repair man. Here is an illustration.*

**The Pressed Steel Chassis Frame**  
combines lightness and strength. Compare this standard gasoline pleasure car construction with the commercial angle, channel or eye beam *iron* used in many electric trucks, at one-tenth the cost.

### Complete Equipment Without Extra Cost

The Baker price could be materially reduced by omitting equipment charged for "extra" by some truck makers who quote a lower price. Such equipment may be designated by them as "standard," but it costs *additional*. When you buy a Baker truck you know definitely in advance just what equipment is included.

You get *without extra cost* volt ammeter or ampere hour meter; hub odometer or dash odometer; electric bell or horn; full tool equipment, including jack, charging cable, etc., *all listed in your contract*. It might easily cost you \$100 to get the extra accessories included with the Baker truck.

Get our book, "Why An Electric Truck"

**The Baker Motor Vehicle Co.**  
Cleveland



## CHICAGO LIVE STOCK

## RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 1.....	22,991	1,288	38,577	34,634
Tuesday, Dec. 2.....	7,211	1,563	34,732	14,357
Wednesday, Dec. 3.....	14,119	1,797	50,045	21,013
Thursday, Dec. 4.....	5,157	1,152	39,854	29,004
Friday, Dec. 5.....	1,711	244	27,745	24,917
Saturday, Dec. 6.....	500	50	13,000	3,000

Total this week.....	51,689	6,094	203,973	126,926
Previous week.....	36,299	2,691	137,290	123,242
Cor. time, 1912.....	75,702	7,404	187,045	157,074
Cor. time, 1911.....	60,719	8,134	172,488	134,012

## SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Monday, Dec. 1.....	5,500	76	11,838	4,637
Tuesday, Dec. 2.....	3,533	19	6,478	5,667
Wednesday, Dec. 3.....	7,079	100	6,560	2,431
Thursday, Dec. 4.....	4,353	100	11,103	3,937
Friday, Dec. 5.....	3,207	61	6,336	2,412
Saturday, Dec. 6.....	1,000	50	2,500	2,000

Total this week.....	24,972	421	44,815	21,084
Previous week.....	13,497	147	35,024	22,697
Cor. time, 1912.....	30,913	812	12,531	27,903
Cor. time, 1911.....	28,387	1,009	30,085	17,374

## CHICAGO TOTAL RECEIPTS LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Year to Dec. 8, 1913.....	2,337,129	6,928,465	5,520,783	3,520,783
Same period, 1912.....	2,501,968	6,746,477	5,669,556	3,520,783

## Combined receipts of hogs at eleven points:

Week ending Dec. 8, 1913.....	651,000
Previous week.....	463,000
Cor. week, 1912.....	663,000
Cor. week, 1911.....	657,000
Total year to date.....	22,965,000
Same period, 1912.....	22,787,000

Receipts at six points (Chicago, Kansas City, Omaha, St. Louis, St. Joseph, Sioux City) as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Week to Dec. 8, 1913.....	136,000	424,900	249,700	249,700
Week ago.....	89,800	335,100	223,700	223,700
Year ago.....	188,900	494,300	263,400	263,400
Two years ago.....	101,700	307,400	163,300	163,300

Combined receipts at six markets for 1913 to date and same period year ago:

	1913.	1912.
Cattle.....	6,958,000	7,119,000
Hogs.....	17,076,000	17,558,000
Sheep.....	12,454,000	12,374,000

## CHICAGO PACKERS' HOG SLAUGHTER.

Week ending Dec. 8, 1913:	
Armour & Co.....	32,000
Swift & Co.....	20,000
S. & S. Co.....	19,500
Morris & Co.....	13,500
Anglo-American.....	8,700
Ford, L. & Co.....	8,300
Hammond Co.....	10,300
Western P. Co.....	12,000
Roberts & Oakie.....	6,000
Miller & Hart.....	3,500
Independent P. Co.....	7,400
Brennan P. Co.....	8,400
Others.....	1,700

Totals.....	148,900
Previous week.....	98,700
1912.....	174,514
1911.....	142,403
Total year to date.....	5,182,600
Same period last year.....	5,299,414

## WEEKLY AVERAGE PRICE OF LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Lambs.
This week.....	\$8.15	\$7.65	\$4.80	\$7.60	\$7.60
Previous week.....	8.10	7.65	4.55	7.40	7.40
Cor. week, 1912.....	8.05	7.60	4.50	7.30	7.30
Cor. week, 1911.....	7.00	6.13	3.55	5.75	5.75
Cor. week, 1910.....	5.90	7.52	3.85	6.05	6.05

## CATTLE.

Steers, good to choice heavy.....	\$8.10@ 9.00
Steers, fair to good.....	7.50@ 8.50
Distiller steers.....	8.65@ 9.00
Inferior steers.....	7.00@ 7.50
Stockers.....	6.00@ 7.25

Yearlings, good to choice.....	8.50@ 9.00
Feeding steers.....	6.50@ 7.50
Medium to good beef cows.....	5.25@ 6.00
Fair to good heifers.....	7.25@ 8.00
Good to choice cows.....	5.50@ 7.00
Common to good cutters.....	4.25@ 4.75
Butcher bulls.....	6.10@ 7.25
Bologna bulls.....	5.75@ 6.25
Good to choice calves.....	10.00@ 10.75

## HOGS.

Choice light, 160 to 190 lbs.....	\$7.55@ 7.75
Light mixed, 100 to 200 lbs.....	7.60@ 7.80
Prime light butchers, 200 to 230 lbs.....	7.80@ 7.90
Medium weight butchers, 230 to 270 lbs.....	7.80@ 7.95
Prime heavy butchers, 250 to 330 lbs.....	7.85@ 7.95
Mixed packing.....	7.35@ 7.55
Pigs.....	7.45@ 7.70
Boars.....	5.25@ 7.00
*Stags.....	1.50@ 2.75
	7.50@ 7.90

\*All stags subject to 80 lbs. dockage.

## SHEEP.

Native lambs.....	\$7.00@ 7.75
Fed western lambs.....	6.80@ 7.55
Fed western wethers.....	4.50@ 5.40
Feeding lambs.....	6.00@ 6.75
Feeding yearlings.....	5.00@ 5.75
Feeding wethers.....	4.00@ 4.75
Native wethers.....	4.40@ 5.00
Fed western wethers.....	4.50@ 5.30
Native ewes.....	4.00@ 5.00
Native yearlings.....	5.50@ 6.85

## CHICAGO PROVISION MARKET

## Range of Prices.

## SATURDAY, DECEMBER 6, 1913.

	Open.	High.	Low.	Close.
PORK—(Per bbl.)—				
January.....	\$21.07½	\$21.07½	\$21.00	\$21.02½
May.....	21.10	21.10	21.05	21.10

LARD—(Per 100 lbs.)—				
December.....	10.80	10.82½	10.77½	10.80
January.....	10.80	10.82½	10.77½	10.77½
May.....	11.15	11.15	11.10	11.10

RIBS—(Boxed, 25c. more than loose)—				
January.....	11.05	11.05	10.97½	11.00
May.....	11.25	11.27½	11.20	11.22½

## MONDAY, DECEMBER 8, 1913.

PORK—(Per bbl.)—				
January.....	21.02½	21.05	20.90	20.92½
May.....	21.15	21.17½	21.00	21.05

LARD—(Per 100 lbs.)—				
December.....	10.82½	10.82½	10.77½	10.82½
January.....	11.12½	11.12½	11.07½	11.07½

RIBS—(Boxed, 25c. more than loose)—				
January.....	10.97½	10.97½	10.97½	10.97½
May.....	11.25	11.27½	11.20	11.22½

## TUESDAY, DECEMBER 9, 1913.

PORK—(Per bbl.)—				
January.....	20.87½	20.95	20.85	20.90
May.....	21.00	21.05	20.95	21.00

LARD—(Per 100 lbs.)—				
January.....	10.75	10.75	10.72½	10.75
May.....	11.05	11.07½	11.05	11.07½

RIBS—(Boxed, 25c. more than loose)—				
January.....	10.95	10.95	10.95	10.95
May.....	11.17½	11.20	11.15	11.20

## WEDNESDAY, DECEMBER 10, 1913.

PORK—(Per bbl.)—				
January.....	20.85	21.20	20.77½	21.20
May.....	20.95	21.27½	20.92½	21.27½

LARD—(Per 100 lbs.)—				
December.....	10.85	10.85	10.72½	10.85
January.....	11.05	11.17½	11.02½	11.17½

RIBS—(Boxed, 25c. more than loose)—				
January.....	10.95	11.15	10.95	11.15
May.....	11.15	11.35	11.15	11.32½

## THURSDAY, DECEMBER 11, 1913.

PORK—(Per bbl.)—				
January.....	21.17½	21.22½	21.10	21.10
May.....	21.20	21.27½	21.12½	21.12½

LARD—(Per 100 lbs.)—				
December.....	10.70	10.85	10.77½	10.80
January.....	10.82½	10.85	10.77½	10.80
May.....	11.17½	11.17½	11.10	11.10

RIBS—(Boxed, 25c. more than loose)—				
January.....	11.15	11.15	11.02½	11.02½
May.....	11.32½	11.35	11.25	11.25

## FRIDAY, DECEMBER 5, 1913.

PORK—(Per bbl.)—				
January.....	21.00	21.00	21.00	21.00
May.....	21.10	21.10	21.02½	21.02½

LARD—(Per 100 lbs.)—				
January.....	10.75	10.77½	10.72½	10.75
May.....	11.10	11.10	11.05	11.07½

RIBS—(Boxed, 25c. more than loose)—				
January.....	10.95	10.95	10.95	10.95
May.....	11.22½	11.22½	11.15	11.17½

†Bid. ‡Asked.

## CHICAGO RETAIL FRESH MEATS.

(Corrected weekly by Pollack Bros., 41st and Halsted Streets.)

## Beef.

Native Rib Roast.....	20	@ 25
Native Sirloin Steaks.....	22	@ 25
Native Porterhouse Steaks.....	25	@ 25
Native Pot Roasts.....	15	@ 18
Rib Roasts from light cattle.....	13	@ 17
Beef Steaks.....	12	@ 14
Boneless Corned Briskets, Native.....	16	@ 16
Corned Rumps, Native.....	16	@ 16
Corned Ribs.....	12½	@ 14
Corned Flanks.....	10	@ 10
Round Steaks.....	18	@ 23
Round Roasts.....	15	@ 18
Shoulder Steaks.....	17	@ 17
Shoulder Roasts.....	15	@ 15
Shoulder Neck End, Trimmed.....	12½	@ 12½
Rolls Roast.....	16	@ 18

## Lamb.

Hind Quarters, fancy.....	16	@ 20
Fore Quarters, fancy.....	12½	@ 15
Legs, fancy.....	20	@ 22
Stew.....	12½	@ 14
Chops, shoulder, per lb.....	16	@ 16
Chops, rib and loin, per lb.....	20	@ 20
Chops, French, each.....	15	@ 15

## Mutton.

Legs.....	12½	@ 14
Stew.....	8	@ 10
Shoulders.....	12	@ 12
Hind Quarters.....	12	@ 12
Fore Quarters.....	10	@ 10
Rib and Loin Chops.....	18	@ 20
Shoulder Chops.....	12½	@ 14

## Pork.

Pork Loin.....	10	@ 18
Pork Chops.....	18	@ 20
Pork Shoulders.....	15	@ 15
Pork Tenders.....	35	@ 35
Spare Ribs.....	18	@ 18
Hocks.....	12½	@ 12½
Pigs' Heads.....	8	@ 8
Leaf Lard.....	18	@ 18

## Veal.

Hind Quarters.....	20	@ 22
Fore Quarters.....	14	@ 16
Legs.....	20	@ 22
Breasts.....	14	@ 16
Shoulders.....	16	@ 18
Cutlets.....	30	@ 30
Rib and Loin Chops.....	25	@ 25

## Butchers' Offal.

Suet.....	7	@ 7
Tallow.....	3½	@ 3½
Bones, per cwt.....	1.00	@ 1.00
Calfskins, 8 to 15 lbs.....	19	@ 19
Calfskins, under 8 lbs. (deacon's).....	65	@ 65
Kips.....	16	@ 16

**AUTOMATIC  
IMPROVED**

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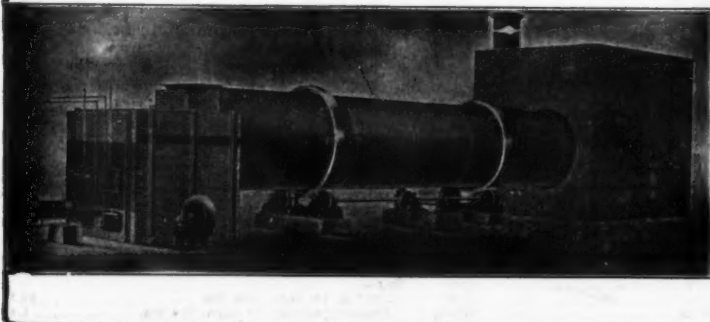
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Great Capacity**

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OFFSET COST TO INSTALL**

For Tankage, Blood, Bone, Fertilizer, all Animal  
and Vegetable Matter. Installed in the largest packing-  
houses, fertilizer and fish reduction plants in the world.

Send for Catalogue T. B.

**American Process Co.**  
68 William St., . . . New York



## CHICAGO MARKET PRICES

## WHOLESALE FRESH MEATS.

## Carcass Beef.

Prime native steers	13 1/4 @ 13 3/4
Good native steers	12 1/4 @ 13 1/4
Native steers, medium	12 1/4 @ 13 1/4
Halfers, good	13 1/4 @ 13 3/4
Cows	10 @ 12
Hind Quarters, choice	@ 16
Fore Quarters, choice	@ 11 1/2

## Beef Cuts.

Cow Chunks	8 1/2 @ 9 1/2
Steer Chunks	10 1/2 @ 12
Boneless Chunks	@ 12
Medium Plates	@ 8 1/2
Steer Plates	@ 9
Cow Rounds	10 @ 11
Steer Rounds	12 @ 13
Cow Loins	11 @ 14
Steer Loins, Heavy	@ 17
Beef Tenderloins, No. 1	@ 35
Beef Tenderloins, No. 2	@ 29
Strip Loins	@ 12 1/2
Shin Butts	@ 15
Shoulder Clods	@ 13
Rolls	@ 15 1/2
Rump Butts	12 @ 14 1/2
Trimnings	@ 10
Shank	@ 7
Cow Ribs, Common, Light	9 1/2 @ 10
Cow Ribs, Heavy	@ 13 1/2
Steer Ribs, Light	@ 14 1/2
Steer Ribs, Heavy	@ 15 1/2
Loft Ends, steer, native	@ 16
Loft Ends, cow	@ 14
Hanging Tenderloins	@ 15
Flank Steak	@ 15
Hind Shanks	@ 6

## Beef Offal.

Brains, per lb.	8 @ 8 1/2
Hearts	@ 9 1/2
Tongues	@ 17 1/2
Sweetbreads	25 @ 28
Ox Tail, per lb.	@ 9
Fresh Tripe, plain	@ 8
Fresh Tripe, H. C.	@ 7 1/2
Brains	8 1/2 @ 8
Kidneys, each	7 1/2 @ 8

## Veal.

Heavy Carcass, Veal	10 1/2 @ 11
Light Carcass	15 1/2 @ 16
Good Carcass	@ 17
Good Saddle	@ 17 1/2
Medium Racks	@ 14
Good Racks	@ 15

## Veal Offal.

Brains, each	8 @ 8 1/2
Sweetbreads	@ 75
Plucks	@ 75
Heads, each	25 @ 30

## Lambs.

Good Caul	@ 12
Round Dressed Lambs	@ 14
Saddles, Caul	@ 14
R. D. Lamb Racks	@ 11
Caul Lamb Racks	@ 10 1/2
R. D. Lamb Saddles	@ 17
Lamb Fries, per lb.	@ 18
Lamb Tongues, each	@ 4
Lamb Kidneys, each	@ 1 1/2

## Mutton.

Medium Sheep	@ 8 1/2
Good Sheep	@ 9
Medium Saddles	@ 9 1/2
Good Saddles	@ 10
Good Racks	@ 8
Medium Racks	@ 7 1/2
Mutton Legs	@ 11
Mutton Loins	@ 7 1/2
Mutton Stew	@ 8
Sheep Tongues, each	@ 2 1/2
Sheep Heads, each	@ 10

## Fresh Pork, Etc.

Dressed Hogs	12 @ 12 1/2
Pork Loins	@ 14
Leaf Lard	@ 11
Tenderloins	@ 25
Spare Ribs	@ 10 1/2
Butts	@ 12 1/2
Hocks	@ 8
Trimnings	@ 10
Extra Lean Trimnings	@ 13 1/2
Tails	@ 7
Smoots	@ 4 1/2
Pigs' Feet	@ 4 1/2
Pigs' Heads	@ 6 1/2
Blade Bones	@ 9
Blade Meat	@ 10
Cheek Meat	@ 9
Hog livers, per lb.	4 1/2 @ 5
Neck Bones	@ 4
Skinless Shoulders	@ 12
Pork Hearts	@ 9
Pork Kidneys, per lb.	@ 6 1/2
Pork Tongues	10 @ 13 1/2
Slip Bones	@ 6
Tail Bones	@ 7
Brains	@ 6
Backfat	@ 10 1/2
Hams	@ 14 1/2
Calas	@ 13
Belton	@ 13 1/2
Shoulders	@ 12

## SAUSAGE.

Columbia Cloth Bologna	@ 11 1/2
Bologna, large, long, round, in casings	@ 11 1/2

Choice Bologna	@ 15 1/2
Frankfurters	@ 13 1/2
Blood, Liver and Headcheese	@ 11 1/2
Tongue	@ 14
Minced Sausage	@ 13 1/2
Luncheon Sausage, cloth paraffine	@ 18
New England Sausage	@ 15
Compressed Luncheon Sausage	@ 18 1/2
Special Compressed Ham	@ 18 1/2
Berliner Sausage	@ 16 1/2
Boneless Butts in casings	@ 26 1/2
Oxford Butts in casings	@ 26 1/2
Polish Sausage	@ 18
Garlic Sausage	@ 13
Country Smoked Sausage	@ 16 1/2
Farm Sausage	@ 17
Pork Sausage, bulk or link	@ 18 1/2
Pork Sausage, short link	@ 10 1/2
Pork Sausage, Feet	@ 18
Luncheon Roll	@ 18 1/2
Delicatessen Loaf	@ 18 1/2
Jellied Roll	@ 18 1/2

## Summer Sausage.

Best Summer, H. C. (new)	@ 24
German Salami (new)	@ 24 1/2
Italian Salami	@ 20 1/2
Holsteiner	@ 20
Mettwurst, New	@ 22
Farmer	@ 22

## Sausage in Oil.

Smoked Sausage, 1-30	\$6.50
Smoked Sausage, 2-20	6.00
Bologna, 1-50	6.00
Bologna, 2-20	5.50
Frankfurt, 1-50	6.50
Frankfurt, 2-20	6.00

## VINEGAR PICKLED GOODS.

Pickled Pigs' Feet, in 200-lb. barrels	\$11.50
Pickled Plain Tripe, in 200-lb. barrels	9.00
Pickled H. C. Tripe, in 200-lb. barrels	10.50
Pickled Ox Lips, in 200-lb. barrels	—
Pickled Pigs' Snouts, in 200-lb. barrels	15.50
Lamb Tongues, Short Cut, barrels	34.50

## CORNED, BOILED AND ROAST BEEF.

1 lb., 2 doz. to case	Per doz. \$2.45
2 lbs., 1 or 2 doz. to case	4.05
6 lbs., 1 doz. to case	17.85
14 lbs., 1/2 doz. to case	38.80

## EXTRACT OF BEEF.

2-oz. jars, 1 doz. in box	Per doz. \$3.50
4-oz. jars, 1 doz. in box	6.75
8-oz. jars, 1/2 doz. in box	12.00
16-oz. jars, 1/4 doz. in box	23.50
2, 6 and 10-lb. tins	\$1.50 per lb.

## BARRELED BEEF AND PORK.

Extra Plate Beef, 200-lb. barrels	@ 17.00
Flate Beef	@ 17.00
Prime Mess Beef	@ 17.00
Extra Mess Beef	@ 17.00
Beef Hams (220 lbs. to bbl.)	@ 22.00
Rump Butts	@ 22.00
Mess Pork, old	@ 23.00
Clear Fat Backs	@ 21.25
Family Back Pork	@ 18.00
Bean Pork	@ 10.00

## LARD.

Pure leaf, kettle rendered, per lb., tcs.	@ 12 1/2
Pure lard	@ 11 1/2
Lard substitutes, tcs.	@ 9 1/2
Lard, compound	@ 9 1/2
Cooking oil, per gal., in barrels	@ 62
Cooks' and bakers' shortening, tubs	@ 11 1/2
Barrels, 1/4 c. over tierces; half barrels, 1/4 c. over tierces; tubs and pails, 10 to 80 lbs., 1/4 to 1 c. over tierces	

## BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago	15 1/2 @ 16 1/2
---	-----------------

## DRY SALT MEATS.

(Boxed. Loose are 1/4 c. less.)	
Clear Bellies, 14 @ 16 avg.	@ 13 1/2
Clear Bellies, 18 @ 20 avg.	@ 13 1/2
Rib Bellies, 18 @ 20 avg.	@ 13
Fat Backs, 12 @ 14 avg.	@ 10 1/2
Regular Plates	@ 11 1/2
Clear Plates	@ 10 1/2
Butts	@ 9 1/2
Bacon meats, 1/4 c. to 1 c. more	

## WHOLESALE SMOKED MEATS.

Hams, 12 lbs., avg.	@ 17
Hams, 16 lbs., avg.	@ 16 1/2
Skinless Hams	@ 16 1/2
Calas, 4 @ 6 lbs., avg.	@ 12 1/2
Calas, 6 @ 12 lbs., avg.	@ 12 1/2
New York Shoulders, 8 @ 12 lbs., avg.	@ 24
Breakfast Bacon, fancy	@ 17
Wide, 10 @ 12 avg., and strip, 5 @ 6 avg.	@ 17
Wide, 6 @ 8 avg., and strip, 3 @ 4 avg.	@ 18
Rib Bacon, wide, 8 @ 12, strip, 4 @ 6 avg.	@ 14
Dried Beef Sets	@ 29 1/2
Dried Beef Insides	@ 31 1/2
Dried Beef Knuckles	@ 30 1/2
Dried Beef Outlets	@ 23
Regular Rolled Hams	@ 23 1/2
Bolled Calas	@ 18 1/2
Cooked Loaf Rolls	@ 29
Cooked Rolled Shoulders	@ 18 1/2

## SAUSAGE CASINGS.

## F. O. B. CHICAGO.

Rounds, per set	@ 18
Export Rounds	@ 24
Middles, per set	@ 15
Beef bungs, per piece	@ 19
Beef weasands	@ 6 1/2
Beef bladders, medium	@ 45
Beef bladders, small, per doz.	@ 75
Hog casings, free of salt	@ 70
Hog middles, per set	@ 11
Hog bungs, export	@ 18 1/2
Hog bungs, large, medium	@ 18
Hog bungs, prime	@ 7
Hog bungs, narrow	@ 4
Imported wide sheep casings	@ 90
Imported medium wide sheep casings	@ 70
Imported medium sheep casings	@ 60
Hog stomachs, per piece	@ 4

## FERTILIZERS.

Dried blood, per unit	3.20 @ 3.25
Hoof meal, per unit	3.05 @ 3.10
Concentrated tankage	2.90 @ 3.00
Ground tankage, 12%	@ 3.07 and 10c.
Ground tankage, 11%	@ 3.07 and 10c.
Ground tankage, 8 and 25%	@ 2.90 and 10c.
Crushed tankage, 9 and 20%	@ 2.75 and 10c.
Ground tankage, 6 1/2 and 30%	21.00 @ 21.50
Ground rawbone, per ton	26.00 @ 28.00
Ground steam bone, per ton	21.00 @ 21.50
Unground tankage, per ton less than ground	@ 50c.

## HORNS, HOOF AND BONES.

Horns, No. 1, 65 @ 70 lbs., aver.	250.00 @ 275.00
Hoofs, black, per ton	27.00 @ 28.50
Hoofs, striped, per ton	36.00 @ 42.00
Hoofs, white, per ton	70.00 @ 75.00
Flat shin bones, 40 lbs. av., per ton	70.00 @ 75.00
Round shin bones, 35-40 lbs. av., per ton	75.00 @ 80.00
Round shin bones, 50-52 lbs. av., per ton	80.00 @ 90.00
Long thigh bones, 90-95 lbs. av., per ton	85.00 @ 95.00
Skulls, jaws and knuckles, per ton	30.00 @ 35.00

## LARD.

Prime steam, cash	@ 10.75
Prime steam, loose	@ 10.30
Leaf	10 @ 10 1/2
Compound	8 1/2 @ 8 1/2
Neutral lard	11 1/4 @ 11 1/2

## STEARINES.

Prime oleo	10 1/2 @ 10 1/2
Oleo, No. 2	9 @ 9 1/2
Mutton	@ 10 1/2
Tallow	8 1/4 @ 8 1/4
Grease, yellow	5 1/2 @ 6 1/2
Grease, A white	6 1/4 @ 7 1/2

## OILS.

Lard oil, extra, winter strained, tierces	73 @ 75
Extra lard oil	70 @ 72
Extra No. 1 lard oil	65 @ 66
No. 1 lard oil	56 @ 58
No. 2 lard oil	52 @ 54
Oleo oil, extra	7 1/2 @ 10 1/2
Oleo oil, No. 2	9 1/2 @ 9 1/2
Oleo stock	9 @ 10
Neatsfoot oil, pure, bbls.	68 @ 72
Acidless tallow oils, bbls.	65 @ 66
Corn oil, loose	@ 6.05
Horse oil	6 1/4 @ 6 1/2

## TALLOW.

Edible	7 1/2 @ 7 1/2
Prime city	7 1/2 @ 7 1/2
No. 1 Country	6 1/2 @ 6 1/2
Packers' Prime	7 1/2 @ 7 1/2
Packers' No. 1	6 1/2 @ 7
Packers' No. 2	5 1/2 @ 5 1/2
Renderers' No. 1	5 1/2 @ 5 1/2

## GREASES.

White, choice	7 1/2 @ 7 1/2
White, "A"	6 1/2 @ 6 1/2
White, "B"	6 1/4 @ 6 1/4
Bone	5 1/2 @ 6 1/2
Crackling	6 1/4 @ 6 1/4
House	5 1/2 @ 5 1/2
Brown	5 1/2 @ 6 1/4
Glue stock	4 1/2 @ 5 1/2
Garbage grease	4 1/2 @ 4 1/2
Glycerine, C. P.	20 1/2 @ 21
Glycerine, dynamite	19 1/2 @ 20
Glycerine, crude soap	13 1/2 @ 14
Glycerine, candle	15 1/2 @ 15 1/2

## COTTONSEED OILS.

P. S. Y., loose	.50 @ 50 1/2
P. S. Y., soap grade	.47 @ 47 1/2
Soap stock, bbls., encen., 62 @ 65 f. a.	2 1/2 @ 2 1/2
Soap stock, loose, reg., 50% f. a.	1.35 @ 1.40

## COOPERAGE.

Ash pork barrels	82 @ 85
Oak pork barrels	92 @ 95
Lard tierces	1.15 @ 1.20

## CURING MATERIALS.

Refined saltpetre	5 1/2 @ 6 1/2
Boric acid, crystal to powdered	7 @ 7 1/2
Borax	4 @ 4 1/2
Sugar	
White, clarified	@ 4 1/2
Plantation, granulated	@ 4 1/2
Yellow, clarified	@ 4 1/2
Salt—	
Ashton, in bags, 224 lbs.	\$2.25
English packing, in bags, 224 lbs.	1.45
Michigan, granulated, car lots, per ton	3.25
Michigan, medium, car lots, per ton	3.75
Casing salt, bbls., 280 lbs., 2x@3x	1.40



# LIVE STOCK MARKETS

## CHICAGO

(Special Letter to The National Provisioner from the the National Livestock Commission Co.)

Union Stock Yards, Chicago, December 10.

Monday's cattle market opened very slow in the early hours of the session, and it appeared to some people as if a 10 to 15c. decline would be effected, as the run of 25,424 cattle looked fairly liberal. But the market closed firm, and offerings sold strong to 10c. higher. Tuesday's run of 6,548 cattle was liberal, even for the time of the year, and the market ruled very slow and lower, if anything, than Monday; in fact, any advance that took place on the opening day of the week was practically eliminated. Wednesday's receipts were liberal; in fact, more so than generally expected, being estimated early at 26,000. The steer trade was rather uneven, some divisions calling the market 10@15c. lower. In view of the heavy run of about 55,000 cattle the first three days this week the tone of the steer trade might be construed by some people as a "bullish" argument for the near future, but we must not lose sight of the fact that receipts of cattle were very moderate last week and quite light the week before, besides which practically all of the orders for Christmas beef are filled during the first fifteen days of December and cold, crisp seasonable weather has also been beneficial.

On butcher-stuff Monday's market ruled active and 10@15c. higher, with everything in the "shc-stuff" line selling as high as any time this fall. Butcher-stuff values have been and still are on a very high level compared with the way low-priced killing steers are selling. Since Monday the market has been liberally supplied and the advance of that day has been effaced, which is a logical outcome of the increased receipts.

On top of last week's receipts of 200,000 hogs our market opened up this week with good liberal receipts and we have enjoyed a good, strong, healthy trade. Receipts on Wednesday about 46,000 hogs; general trade ruling about 5c. lower, with the good choice heavy and shipping grades selling largely in a range of \$7.80@7.90; choice light and light mixed selling in a range of \$7.65@7.75. Pigs in good demand and selling largely in a range of \$6.50@7.25, owing to weight and quality. The improvement in quality has been quite noticeable in the past two weeks. The hogs from southern Wisconsin and Indiana points are coming a little light in weight, but in very good quality, which leads us to believe that we will see a good, decent run of hogs for the next six weeks or two months ahead of us.

Sheep and lambs held up well, considering the liberal receipts since the opening of the week, but during the past two days the gap is widening between the real choice kinds and common to medium grades. Lambs that are good enough to fill Christmas orders have been very scarce, and while they have nearly held their own, as compared with the opening of the week, the common to medium grades are 15@25c. lower than Monday's early sales. A world of half-fat stuff is coming back from cornfields that is only fit to go back to the country for better finish, and if this class of stock continues to come freely, prices will work to a much lower level. We quote: Good to prime lambs, \$7.75@8; poor to medium, \$7@7.50; culls, \$5@6.50; fat light yearlings, \$6.65@6.90; heavy yearlings, \$6@6.50; choice wethers, \$5.50@5.65; fat ewes, \$4.50@4.65; poor to medium, \$4@4.25; culls, \$3@3.50; feeding lambs, \$6.00@7; feeding yearlings, \$5.50@5.75; feeding wethers, \$4.50@4.75.

## KANSAS CITY

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, Dec. 9, 1913.

Christmas cattle must be disposed of this week to get the proper preparation from killers for passing through the various stages before reaching the butcher's block, for the housewife in search of material for the Christmas dinner. There is a good showing of such animals here today, and sales of same are satisfactory, in view of the recent disappointing action of the fat steer market. "Baby beef" has the preference, yearling steers and mixed steers and heifers selling freely at \$9@9.55. Prime heavy steers, 1,867 pounds' average, brought \$9 yesterday. Steers of similar weight and finish in Chicago yesterday had to sell at \$8.75. Some late arrivals today sold at the same figure, and up to \$9; ripe, but not excessively heavy, around 1,500 pounds average. Outside of the specialties, the cattle market is a hard proposition from which to extract satisfaction, either for seller or buyer. Cows and heifers and butcher stuff come nearer to pleasing sellers than any other class, having advanced 25c. to 50c. last week, and holding fully steady this week. Best native cows reach \$7.25, fancy bulls \$7, veal calves \$11. Quarantine territory is shipping more freely, cattle from oil mills having started to market; steers sold today at \$6 to \$7.10.

Hog markets are uneven, but have an undertone of strength. Receipts are 20,000 today, and it looked like a 5c. lower market at the start, but order buyers took a good many hogs, and packers soon found they would have difficulty in filling orders, and the close was fully steady with yesterday. Several loads brought \$7.75, the top was \$7.77½, bulk of sales \$7.35 to \$7.70.

Receipts of sheep and lambs today 10,000 head. Market strong on most of the sales, with some weakness at the close. Various lots of both native and fed western lambs brought \$8. Fancy light yearlings are worth around \$7, heavy yearlings \$6, wethers \$5.25, ewes \$4.25 to \$4.75, feeding lambs \$6 to \$6.50. Top lambs in Chicago today brought \$8, same as top here, and the best in Buffalo yesterday \$8.25.

## ST. LOUIS

(Special Letter to The National Provisioner.)

National Stock Yards, Ill., Dec. 10.

Receipts for the week ending today amounted to approximately 21,600 head, which included 5,700 head on the quarantine side. Native steers have been in rather good demand during the entire week, and all classes of beefs have sold on a steady basis. The top for the week was made yesterday when some extra good steers brought \$9. Good heavy kinds sold generally from \$8.25 @8.65; light weights of good quality, \$8@8.75. The bulk of steers offered, however, sold in a range of \$7.50@8. Heifers sold generally 25c. higher for the week. Carload top paid was \$8.75, while several odd head sold as high as \$9.25. The bulk of the offerings sold at \$7.50@8.25. Cows also sold on a 25c. higher basis. Top on this kind was \$7.25; bulk, \$6@7. Veal calves sold generally 25c. lower, \$11.25 being the top for the week. On the quarantine side of the market, Texas and Oklahoma steers were in the lime light. Texas short-fed steers topped the market at \$7.25. This kind sold generally steady, as have other offerings on this side.

The receipts of hogs for the week amounted to approximately 61,000 head. The week's hog market opened rather mean, prices being at that time generally 10@15c. lower than last week's close, with a top of \$7.67½. The market, however, regained its full strength, and by the middle of the week was topping at \$7.90, which is the high time for the week. Today the top stands at \$7.80, with the bulk

at \$7.50@7.75. Good heavies seem to be in best demand. Order buyers have been exceptionally active during the past week, a good proportion of the best hogs selling via this route.

Receipts of sheep for the week amounted to approximately 15,800 head. As compared with last week lambs sold generally 10c. higher than the previous week, making a top for the week of \$8 in comparison with last week's top of \$7.90. Most of the good offerings sold around this figure. Mutton sheep at the close are selling only a shade higher than last week's close. During the week, however, good mutton sheep sold to the slaughterers as high as \$4.95. The demand has been very active on all classes of good stock.

## OMAHA

(Special Letter to The National Provisioner.)

South Omaha, Neb., December 9.

At this time, when the Western range cattle season is about over and the season for corn-fed cattle is just beginning, the market is usually very uneven, and this year has proven no exception to the rule. So few Western range beefs are coming that prices have held practically steady for anything of this kind, while last week witnessed a 15@25c. decline on the ordinary run of medium and heavy corn-fed steers. The demand appears to be confined almost entirely to the desirable light and handy-weight beefs, while the heavier cattle are hard to move even at the lower level of prices. Today prime 1,100-pound yearlings sold up to \$9.50, the highest price of the season, and yearlings that were only fair to good brought from \$7.75@8.75. At the same time the top for choice heavy beefs was \$8.25, and fair to very good 1,050 to 1,350-pound beefs sold at \$7.50@8.10, with the common to fair warmed-up and only partly fattened grades at from \$6.50@7.35 and on down. Reports from Eastern beef centers are still rather unfavorable, and the market is very unsatisfactory on the heavy cattle. Demand for butcher and canner stock has been very satisfactory most of the time, and prices well sustained, although more or less uneven. Strictly good to choice corn-fed heifers are selling at \$7@7.75, and good to choice cows at \$6.50@7. Bulk of the fair to good butcher and beef stock is going at \$5.50@6.25, and canners and cutters at \$4.25@5.25. Veal calves continue steady at \$6@10, and there has been little change in the market for bulls, stags, etc., common to choice grades going at a range of \$4.50@6.75.

While the hog market shows quite a little fluctuation from day to day there has been no radical change in the conditions governing the trade or in the prices paid. All classes of buyers are still partial to the heavy and butcher grades and discriminate against the underweight stuff. There were some 6,500 hogs here today, and the market was a nickel lower. Tops brought \$7.70, the same as on last Tuesday, and the bulk of the trading was at \$7.35@7.55, as against \$7.25@7.60 one week ago. Pigs averaging 90@140 pounds sold at \$6.25@7.25.

Light receipts of sheep and lambs have been responsible for a very marked improvement in values all along the line. The advance has been fully 15@25c., and applies to both lambs and muttons. Demand from packers is vigorous, and there is enough competition from feeder buyers to make a good, lively trade. Fat lambs are quoted at \$7@7.85; yearlings, \$6@6.75; wethers, \$4.60@5.00, and ewes, \$4.25@5.

## NEW YORK LIVE STOCK

WEEKLY RECEIPTS TO DECEMBER 8, 1913.

	Beefes,	Calves,	Sheep and lambs,	Hogs.
New York .....	2,556	2,074	5,767	4,711
Jersey City .....	4,307	1,451	14,213	23,785
Central Union .....	1,732	446	14,952	298
Lehigh Valley .....	1,889	340	4,218	—
Scattering .....	—	146	—	4,825
Totals .....	10,484	5,057	39,150	33,619
Totals last week .....	9,439	4,472	30,340	32,862

# THE WEEK'S CLOSING MARKETS

## FRIDAY'S GENERAL MARKETS.

### Lard in New York.

New York, December 12.—Market steady; Western steam, \$10.90; Middle West, \$10.85 @ 10.95; city steam, 10½¢; refined Continent, \$11.40; South American, \$12.05; Brazil, kegs, \$13.05; compound, 8½¢ @ 8¾¢.

### Marseilles Oils.

Marseilles, December 12.—Sesame oil, fabrique, — fr.; edible, — fr.; copra oil, fabrique, 112½ fr.; edible, 132 fr.; peanut oil, fabrique, 85 fr.; edible, 98 fr.

### Liverpool Produce Market.

Liverpool, December 12.—(By Cable).—Beef, extra India mess, 122s. 9d.; pork, prime mess, 108s. 9d.; shoulders, square, 62s. 6d.; New York, 61s. 6d.; picnic, 53s.; hams, long, 63s.; American cut, 65s. 6d. Bacon, Cumberland cut, 64s. 6d.; long clear, 73s. 6d.; short backs, 70s.; bellies, clear, 73s. Lard, spot prime, 55s. American refined in pails, 56s. 9d.; 28-lb. blocks, 55s. 3d. Lard (Hamburg), 54¼ marks. Tallow, prime city, 32s. 6d.; choice, 36s. Turpentine, 32s. 3d. Rosin, common, 10s. 1½d. Cheese, Canadian finest white, new, 66s. Tallow, Australian (at London), 32s. 8d. @ 35s.

## FRIDAY'S CLOSINGS.

### Provisions.

The market was easy on the continued bearish hog news and in sympathy with the grain markets.

### Stearine.

The market continued very quiet, with prices showing a small loss at 10¼ @ 10½¢. for oleo.

### Tallow.

The market continued very quiet, with prices quoted at 6½¢. for city and 7¼¢. for specials.

### Cottonseed Oil.

The market was quiet and steady, awaiting the Government cotton crop report today. Market closed unchanged to 6 points advance. Sales, 7,500 bbls. Spot oil, \$6.75 @ 7.05. Crude Southeast, \$5.60. Closing quotations on futures: December, \$6.83 @ 6.85; January, \$6.94 @ 6.97; February, \$6.98 @ 7.03; March, \$7.07 @ 7.08; April, \$7.11 @ 7.15; May, \$7.22 @ 7.23; June, \$7.26 @ 7.30; July, \$7.29 @ 7.30; good off oil, \$6.22 @ 6.75; off oil, \$6.50 @ 6.62; red off oil, \$6.40 @ 6.43; winter oil, \$7.50 @ 7.70; summer white, \$7.25 @ 7.50.

## FRIDAY'S LIVESTOCK MARKETS.

Chicago, Dec. 12.—Hog market slow, weak and 5c. lower. Bulk of prices \$7.60 @ 7.80; light, \$7.35 @ 7.70; mixed, \$7.50 @ 7.85; heavy, \$7.50 @ 7.85; rough heavy, \$7.50 @ 7.60; Yorkers, \$7.60 @ 7.65; pigs, \$5.75 @ 7.40; cattle slow and steady; beefs, \$6.60 @ 9.60; cows and heifers, \$3.40 @ 8.30; Texas steers, \$6.65 @ 7.70; stockers and feeders, \$4.90 @ 7.50; Western, \$5.90 @ 7.75. Sheep market strong; native, \$4.20 @ 4.50; Western, \$4.20 @ 5.60; yearlings, \$5.35 @ 6.75; lambs, \$6.25 @ 8; Western, \$6.25 @ 8.

Sioux City, December 12.—Hogs steady, at \$7.25 @ 7.65.

St. Louis, December 12.—Hogs steady, at \$7.60 @ 7.90.

Buffalo, December 12.—Hogs lower; 12,000 on sale at \$7.95 @ 8.

Kansas City, December 12.—Hogs slow, at \$7 @ 7.70.

South Omaha, December 12.—Hogs slow, at \$7 @ 7.65.

St. Joseph, December 12.—Hogs slow, at \$7.50 @ 7.70.

Louisville, December 12.—Hogs higher, at \$7.75 @ 7.95.

Indianapolis, December 12.—Hogs steady, at \$7.60 @ 7.80.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 6, 1913, are reported as follows:

Chicago.			
	Cattle.*	Hogs.	Sheep.*
S. & S. Co.	2,950	19,500	9,267
Armour & Co.	4,342	32,000	21,344
Swift & Co.	4,220	20,600	24,999
Morris & Co.	2,830	13,500	9,616
G. H. Hammond Co.	1,481	10,300	...
Libby, McNeill & Libby	1,368	...	...
Anglo-American Provision Co., 8,700 hogs; Boyd, Lunham & Co., 8,300 hogs; Western Packing & Provision Co., 12,000 hogs; Roberts & Oake, 6,000 hogs; Miller & Hart, 3,500 hogs; Independent Packing Co., 7,400 hogs; Brennan Packing Co., 5,400 hogs; others, 1,700 hogs.			

Kansas City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	3,932	13,233	3,055
Fowler Packing Co.	826	...	1,048
S. & S. Co.	3,470	8,063	3,492
Swift & Co.	5,213	7,064	6,633
Cudahy Packing Co.	4,025	6,066	6,655
Morris & Co.	3,410	6,593	2,938
Butchers	162	479	77

Bleunt, 8 cattle and 1,914 hogs; Dold Packing Co., 1,897 hogs; Hell Packing Co., 532 hogs; Independent Packing Co., 543 cattle; S. Kraus, 71 cattle; John Morrell & Co., 271 cattle; I. Myers, 187 cattle; M. Rice, 1,363 hogs; Schwartz, Bolen & Co., 1,278 hogs; E. Storm, 25 cattle; Wolf Packing Co., 146 cattle.

Omaha.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	1,493	8,073	3,951
Swift & Co.	2,558	8,065	13,205
Cudahy Packing Co.	3,246	12,455	12,771
Armour & Co.	2,061	13,547	12,707
Swartz & Co.	...	257	...
J. W. Murphy	...	2,476	...
Lincoln Packing Co., 80 cattle; John Morrell & Co., 93 cattle; South Omaha Packing Co., 9 cattle.			

St. Louis.			
	Cattle.	Hogs.	Sheep.
Morris & Co.	3,147	8,504	2,558
Swift & Co.	3,650	8,204	3,502
Armour & Co.	3,596	8,964	3,440
St. Louis D. B. Co.	502	...	...
Independent Packing Co.	777	1,410	...
East Side Packing Co.	125	3,377	...
Belz Packing Co.	...	1,656	...
Kref Packing Co.	4	3,447	...
Hell Packing Co.	...	1,059	...
Caromiet Packing Co.	25	1,159	31
Lucer Bros. Packing Co.	...	300	...

St. Joseph.*			
	Cattle.	Hogs.	Sheep.
Swift & Co.	2,350	14,790	5,059
G. H. Hammond Co.	1,225	10,184	1,864
Morris & Co.	1,150	9,764	1,455

Sioux City.			
	Cattle.	Hogs.	Sheep.
Armour & Co.	869	...	3,233
Cudahy Packing Co.	1,229	7,495	5,046
Swift & Co.	...	2,147	...

R. Hurns, 303 cattle; Sacks D. B. Co., 91 cattle; Statter & Co., 89 cattle; Des Moines Packing Co., 82 cattle; J. L. Brennan & Co., 38 cattle; John Morrell & Co., 19 cattle; Cudahy Bros., 1,620 hogs; country buyers, 2,833 cattle and 169 sheep; regular dealers, 2,342 cattle.

\*Details incomplete.

## GREEN PORK CUTS IN NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, December 11.—New York City prices on green and sweet pickle pork cuts, etc.: Pork loins, 14 @ 15c.; green hams, 13 @ 13½¢; green clear bellies, 8 lbs. ave., 13½¢; green clear bellies, 10 @ 12 lbs. ave., 13c.; S. P. hams, 13 @ 14c.; S. P. clear bellies, 6 @ 10 lbs. ave., 13c.; S. P. ribs, bellies, 12 @ 12½¢; city dressed hogs, 11½¢; city steam lard, 10½¢; S. P. rib (half sheets), \$26 @ 27; S. P. pig tongues, 13c.; S. P. pig tails, 20c.

Western prices: Pork loins, 8 @ 10c. ave., 13½ @ 14c.; do., 10 @ 12 lbs. ave., 13c.; do., 12 @ 14 lbs. ave., 12½¢; do., 14 @ 16 lbs. ave., 12c.; skinned shoulders, 11½¢; boneless butts, 14½¢; Boston butts, 12 @ 12½¢; lean trimmings, 13c.; regular trimmings, 10c.; tenderloins, 25c.; neck bones, 5c.; kidneys, 5c.; livers, 3c.; tails, 8c.; ears, 4 @ 5c.; snouts, 7c.; jowl trimmings, 8c.

## RECEIPTS AT CENTERS

SATURDAY, DECEMBER 6, 1913.

	Cattle.	Hogs.	Sheep.
Chicago	500	14,000	3,000
Kansas City	300	10,000	...
Omaha	100	4,000	100
St. Louis	...	3,000	...
St. Joseph	100	5,000	200
Sioux City	100	2,000	500
St. Paul	300	2,000	100
Oklahoma City	100	500	...
Fort Worth	800	600	...
Milwaukee	...	4,513	100
Louisville	...	1,330	...
Detroit	...	300	...
Cudahy	...	1,000	...
Indianapolis	350	8,000	...
Pittsburgh	...	4,500	1,500
Cincinnati	...	2,307	...
Buffalo	500	8,000	3,000
Cleveland	40	2,000	600
New York	336	2,939	8,083

MONDAY, DECEMBER 8, 1913.

Chicago	25,000	45,000	36,000
Kansas City	15,000	9,000	7,000
Omaha	2,600	2,000	4,800
St. Louis	7,000	13,000	3,300
St. Joseph	1,400	2,000	...
Sioux City	4,000	4,000	1,300
St. Paul	3,700	10,000	7,000
Oklahoma City	800	800	...
Fort Worth	3,300	1,000	500
Milwaukee	...	6,919	100
Toledo	...	3,000	...
Louisville	1,800	4,400	...
Detroit	...	200	...
Indianapolis	750	5,000	...
Pittsburgh	1,900	13,000	13,000
Cincinnati	2,551	5,850	810
Buffalo	5,000	21,000	18,000
Cleveland	600	6,000	4,000
New York	4,493	11,657	18,979

TUESDAY, DECEMBER 9, 1913.

Chicago	7,500	38,000	36,000
Kansas City	11,000	20,000	10,000
Omaha	4,200	7,000	11,000
St. Louis	7,500	1,400	4,500
St. Joseph	3,000	12,000	2,200
Sioux City	1,500	3,000	2,500
St. Paul	1,500	9,000	1,200
Oklahoma City	800	1,500	...
Fort Worth	4,700	1,300	200
Milwaukee	...	8,561	...
Denver	300	...	900
Louisville	...	394	...
Detroit	...	300	...
Cudahy	...	8,500	...
Wichita	...	3,499	...
Indianapolis	1,500	12,000	...
Pittsburgh	...	3,000	2,000
Cincinnati	...	3,029	...
Buffalo	350	7,500	2,400
Cleveland	60	2,000	600
Boston	2,638	31,706	10,903
New York	651	4,508	2,721

WEDNESDAY, DECEMBER 10, 1913.

Chicago	26,000	52,000	43,000
Kansas City	5,500	13,000	9,000
Omaha	4,500	11,000	11,000
St. Louis	4,000	11,000	3,000
St. Joseph	3,000	12,000	2,000
Sioux City	2,000	5,000	3,000
St. Paul	1,600	9,000	1,600
Oklahoma City	700	1,200	...
Fort Worth	3,500	800	100
Milwaukee	...	5,981	...
Denver	1,200	...	1,700
Louisville	...	1,238	...
Detroit	...	2,500	...
Wichita	...	1,457	...
Indianapolis	1,550	18,000	...
Pittsburgh	...	4,000	1,000
Cincinnati	900	3,465	400
Buffalo	250	3,200	3,000
Cleveland	100	8,000	1,200
New York	1,689	8,060	7,577

THURSDAY, DECEMBER 11, 1913.

Chicago	6,000	36,000	20,000
Kansas City	4,000	11,000	6,000
Omaha	...	14,000	...
St. Louis	4,000	9,000	2,300
St. Joseph	...	19,000	...
Sioux City	...	3,000	...
St. Paul	...	5,000	...
Milwaukee	...	6,913	...
Louisville	...	1,231	...
Detroit	...	5,000	...
Indianapolis	...	12,000	...
Pittsburgh	...	4,000	1,000
Cincinnati	1,231	4,390	517
Buffalo	150	5,000	4,000
Cleveland	...	4,000	...
New York	1,740	2,993	4,503

FRIDAY, DECEMBER 12, 1913.

Chicago	2,500	3,000	12,000
Kansas City	1,500	9,500	5,000
Omaha	1,100	10,000	4,000
St. Louis	1,400	8,000	2,400
St. Joseph	300	8,600	500
Sioux City	4,000	2,800	1,000
Fort Worth	1,300	1,400	600
St. Paul	1,400	7,300	800
Oklahoma City	600	2,000	...

Packhouse, provision, refrigeration and other machinery and equipment at second-hand. Buy it or sell it through The National Provisioner's "Wanted and For Sale" department.



# Retail Section

## PRACTICAL TALKS WITH SHOP BUTCHERS

### Modern Butcher Must Be an Expert in Food Sanitation

By a Veteran Retailer.

The ability to cut a piece of meat properly, throw it on the scale, figure its cost, wrap it up and hand it to the purchaser does not make a butcher by any means. Nor does the ability to go to market and buy the beef in the carcass testify to the butcher's ability.

Any order boy who has worked a few years in a butcher shop, learning the business from the beginning, finally gains enough experience to open a shop of his own, and by careful management and economy can make a living. And once his shop is in a fairly prosperous condition he thinks he has mastered the butcher business from A to Z. But the part that the average shop butcher has mastered is the very smallest and most insignificant part. He is not a butcher, just a meat cutter.

As will be shown here very clearly, when the "meat cutter" goes to market and buys the carcass he knows absolutely nothing of the health or condition of the animal when it was alive. He sees certain defects or bruises and doesn't know what caused them. Sometimes he saves a trifle on the price; that's all "condition" means to him. Very often among his poultry he comes across a fowl that is in bad shape, that is deformed or had been sick when alive. The same can be said of fish. How many men who have been in the business many years know a sick fish or chicken when they see one? Frequently in drawing poultry there is something discovered of an unusual or disagreeable character, but how many men know just what it is?

To be a real butcher is to know cause and effect in foodstuffs, particularly meats. Occasionally an unusually bright man is found who makes it his business to know the whys and wherefores of meats and he is one who generally succeeds in business. To gain this very necessary knowledge requires much time and study. But it can be done, and it should be done by every butcher who wants to be up to date.

Take as an example the case of a New York boy, Albert W. Konz, of Brooklyn, who started as a humble wagon boy about 20 years ago. He was ambitious and worked hard for advancement. He learned to be a first-class meat cutter and a good salesman, as is witnessed by the class of men who employed him—men such as B. Gomprecht of Columbus avenue; E. L. Louis, who conducted a chain of shops; the Sayles-Zahn Company of Sixth avenue; I. Cohn of Ninth and Amsterdam avenues; M. Buchsbaum, and others.

But the mere cutting and selling of meat was not enough for him. He decided to learn the industry from one end to the other, thoroughly and scientifically. He did so, and when his health broke down after he had started a shop of his own, he was able to turn his scientific knowledge and experience to account for the benefit of the trade at large. He went into the Federal meat inspec-

tion service and remained there for two years, when he resigned to enter the New York City Health Department. He was made supervising inspector in the field by Dr. Marion McMillan, who is now in charge of the food division of New York's health service.

During the past year he has been giving



ALBERT W. KONZ.

illustrated lectures at the West Side Y. M. C. A. in New York City in a training course for butchers and meat inspectors, a course which it would benefit every meat man to take if he had the opportunity. The lectures and demonstrations covered animal diseases and unsanitary conditions as illustrated in samples of meats, provisions, sausages, fish, poultry, eggs, cheese, etc. They not only

showed conditions due to animal disease, but also due to poor handling or keeping of such meat and food products, and reasons therefor and methods of prevention.

Mr. Konz is emphatic in his belief that this knowledge, so necessary to the butcher of today, can be gained by any one of average intelligence. It is a branch of the business that is almost entirely overlooked, and for a shop butcher to know these things for himself would be of vast benefit to him, financially and otherwise, as well as to the consuming public.

This is a feature of the equipment of the modern butcher and food dealer which will be absolutely necessary to his doing business. The public agitation on questions of food sanitation, and the modern appreciation of the necessity for healthful foods and cleanliness in handling them, make it necessary for the food dealer to be educated along these lines. Such work as is being done by Mr. Konz, for example, will help the trade to achieve the desired results.

### KEEP OUT OF COURT.

We can scarcely give our readers better advice than to caution them to avoid litigation. By all means keep out of the courts. Usually it is cheaper in the end to pay an unjust claim than to fight it in court. It may go sadly against the grain, but then, what's the use? There may be a little satisfaction in carrying one's point at any price, but in the end we think that such a policy is disastrous. Some years ago a manufacturer in a large way, of an important commodity, in Boston said to us: "I employ the best legal talent that money can procure, not to defend me in court, but to keep me out of court, and my instructions are invariably to settle a claim by some means or other, and under no circumstances to allow it to go to court, not that I have fears as to the justice of my case, but because I can neither afford the time nor the money to fight claims, just or unjust." This is wisdom, even as great as any of that ever uttered by Solomon.—New England Tradesman.

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## cut refrigerating cost 23%

Here's the proof.

After a few years' service a building with an exposed area of 40,000 sq. ft., insulated in the old way with mill shavings, usually requires 3,500 tons of refrigeration to maintain a temperature of 30° during the eight Spring, Summer and Fall months when the average outside temperature is 80°.

Insulated with J-M Pure Cork Sheets it requires only 2,666 tons to keep the temperature at 30°. A saving of 833 tons, or 23.8% of refrigeration.

At 50c. per ton this represents a saving of \$416.50 in one season.

And the increase in storage capacity made possible in a building of this size by J-M Pure Cork Sheets means an additional increase in profit of \$1,320.00 for the same term, figuring storage space at 8c. per cubic foot per season.

Unlike old-fashioned insulation, J-M Pure Cork Sheets are not affected by moisture—never rot or crumble—and last as long as the building in which they are installed. And they are approved by the National Board of Fire Underwriters.

You can reduce your maintenance cost and increase the storage capacity of your plant. Let our engineers show you how. It won't cost you a cent or place you under the slightest obligation for the information.

Write Nearest Branch.

## H. W. JOHNS-MANVILLE CO.

Manufacturers of Sheet and Granulated Cork; Hair Felt; Mineral Wool; Roofings; Pipe Coverings; Packings; Waterproofing; Mastio Flooring; etc.

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Atlanta	Charlotte	Dallas	Galveston	Indianapolis	Portland, Ore.	San Francisco	Youngstown	
Baltimore	Chicago	Dayton	Houghton	Kansas City	Rochester	Seattle		
Birmingham	Cincinnati	Denver	Houston	Los Angeles	New Orleans	St. Louis	Syracuse	2106
				Memphis	New York			
				Millwaukee	Omaha			

### LOCAL AND PERSONAL.

John Edison has sold his meat market at West Union, Ia.

Lang & Taylor have sold their meat market at Greeley, Ia., to A. Hindal.

E. J. Owens' meat market at Ruston, La., has been damaged by fire.

J. H. Hartman will engage in the meat business at Stroudsburg, Pa.

P. J. Smith has purchased the meat business of G. T. Johnston at Montezuma, Ia.

Frederick Gunther, who had been associated with his brother, Casper Gunther, for thirty years in the meat business on Wythe avenue, near Ross street, Brooklyn, N. Y., died at his home, 43 Lynch street.

W. Schumann & Sons have closed their meat market at Eugene, Ore.

Lutz Bros. have opened their new model meat market at Bloomington, Ill.

Zeidlik & Friel have engaged in the meat business at Grand Forks, N. D.

J. Nobles' meat market at Dover, Del., has been destroyed by fire.

J. Reid's meat and grocery store at Port Huron, Mich., has been damaged by fire.

J. Treu will engage in the meat business at Bisbee, Ariz.

J. W. Mills has sold his meat market at Logan, Ia., to E. Mason.

J. W. Eltinger will open a meat market at Martinsburg, W. Va.

H. Wise has bought the meat market of Gordecke, Lowery & Kuhn at Mt. Carmel, Pa.

J. H. Warren will engage in the meat business at Morrisville, Mass.

Nelson Brothers have sold their meat market at Amsterdam, N. Y. to Wm. Castler.

Jensen Brothers' meat market at Aberdeen, S. D., has been destroyed by fire.

E. V. Flickinger has disposed of his meat business at Hamlin, Kan., to C. H. Dillings.

R. W. Moody has purchased the fixtures of G. A. Chapin at Belleville, Kan., and will open a meat market there.

The Star Meat Market at Cheyenne, Okla., has been moved to new quarters.

Chris. Hatfield is about to open a new butcher shop at Renfrow, Okla.

Jerry Cano has sold out his meat market at Hardtner, Kan., to Gerstner & Tucker.

Lohman & Wells, of Garden City, have purchased the Hagermaster Grocery & Meat Market at Stafford, Kan.

Simerson & Chambers are closing out their meat business at Big Cabin, Okla.

O. G. Marquart has sold out his meat market at Norton, Kan., to Walter Aiken, of Clayton, Kan.

W. S. Hawkins, of Grenola, has opened a butcher shop at Moline, Kan.

Fishburn & Karcher have engaged in the meat business at Jackson, Mich.

Stephen Temple has sold out his meat business at St. John, Mich., to Robert Price.

J. R. Goff & Co. have succeeded Deeson Kistler in the meat business at 272 East Main street, Battle Creek, Mich.

L. N. Roussin has leased his meat market at Manistee, Mich., to H. A. Spinnoble.

Galder & Herric have engaged in the meat business on the corner of West Superior and Chestnut streets, Munsing, Mich.

W. E. Gibbons, of Lacroisse, Wash., has leased the meat markets of F. D. Stack in Endicott and Winona.

Joe Walkley is about to open a butcher shop at Cranbrook, B. C.

Sinclair & Heller, proprietors of the Montana Market, at Eureka, Mont., are about to add an up-to-date slaughtering plant.

A. C. Gerrard has succeeded to the meat and grocery business of Gerrard & Maag at Pomona, Cal.

Peterson Brothers have engaged in the meat business at Upland, Neb.

Adolph Thiem is about to open a new butcher shop at Norfolk, Neb.

J. M. Smith has disposed of his meat business at Humphrey, Neb., to Loeb & Kline.

Schell Brothers have leased the City Meat Market at Dixon, Neb.

The Besserman meat market at Curtiss, Neb., has been destroyed by fire.

F. J. Krenz is about to rebuild his Palace Meat Market at Rice Lake, Wis., which was recently destroyed by fire.

### NO CREDIT AND NO DELIVERY.

A dispatch from Corpus Christi, Tex., this week states that, apparently without preconcerted effort, all retail meat dealers of Corpus Christi, with one exception, have inaugurated a plan that they believe will result in lowering the cost of living, so far as related to meat eaters. All of the dealers, with the exception noted, this week have adopted the cash basis policy and the abolition of the delivery system, and they claim that a saving of no less than 20 per cent. in the cost of meat to the consumer will be brought about by the new plan.

Watch page 48 for bargains.

# New York Section

Swift & Company's sales of fresh beef in New York City for the week ending December 6, 1913, averaged 11.35 cents per pound.

Charles E. Barry, of Swift & Company's beef department at Chicago, was in New York this week. J. P. Moon of the accounting department was also in the city during the week.

Frederick Gunther, a butcher, for many years in business in Wythe avenue, Brooklyn, died last Tuesday at his home, 43 Lynch street. He is survived by a widow, four brothers and a sister.

The annual entertainment and ball of the United Dressed Beef Company took place last night at Terrace Garden. This is always one of the big social events of the winter in the local meat trade. A full report of the event will appear in next week's issue of The National Provisioner.

Treasurer Irving Blumenthal of the United Dressed Beef Company, and Mrs. Blumenthal, returned this week from their honeymoon trip to the Pacific coast, and Mr. Blumenthal was back at his desk on Wednesday. He bears his responsibilities as a benedict with accustomed modesty.

There were no formal Christmas beef shows in New York City this season, and their absence aroused considerable comment. Concerns doing a prime beef trade supplied their customers with the usual high quality of Christmas stuff, but there were no decorative displays such as have attracted so much attention in previous years.

The following is a report of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending December 6, 1913: Meat.—Manhattan, 3,482 lbs.; Brooklyn, 27,273 lbs.; the Bronx, 102 lbs.; Queens, 235 lbs.; total, 31,092 lbs. Fish.—Manhattan, 2,323 lbs.; Brooklyn, 10 lbs.; the Bronx, 10 lbs.; total, 2,343 lbs. Poultry.—Manhattan, 8,971 lbs.; Brooklyn, 337 lbs.; the Bronx, 892 lbs.; Queens, 85 lbs.; total, 10,285 lbs. Game.—Manhattan, 7,750 lbs.; Brooklyn, 470 lbs.; the Bronx, 18 lbs.; Queens, 15 lbs.; total, 8,253 lbs.

Bids will be asked by the Commissioner of Public Works for the first construction in the plans which are designed to make of Washington Market a model and sanitary structure, equal in its appointments to any retail market in the world. Under these plans, about \$175,000 will be expended, and work will begin within the next six weeks. Merchants doing business in the market are prepared to expend something like \$100,000 in installing sanitary fixtures and local refrigerating appliances, according to the president of the Washington Market Merchants' Association, Carl A. Koelsch.

Effingham M. Van Buren, a pioneer merchant of Washington Market, dropped dead

on Monday morning on a trolley car on his way to business from his home at 91 Crooke avenue, Brooklyn. Mr. Van Buren was a member of the executive committee of the Washington Market Association and was 72 years of age. He had sold meat continuously for the last 55 years in the market. He began work in Washington Market behind his father's counter when 17 years of age. When the civil war began Mr. Van Buren assisted in organizing the Washington Grays, a battalion composed of butchers from the old market.

## S. & S. EMPLOYEES' BALL.

The annual entertainment and ball of the Sulzberger & Sons Company Employees' Mutual Benefit Association was held on Friday evening, December 5, at Terrace Garden. It would be needless to describe it as a grand success; it is always that. But somehow this last affair seemed different. The enormous crowds of former affairs and the regular "old guard" were very much in evidence. But everybody seemed to have even a better time than usual.

The vaudeville entertainment was a splendid performance and was heartily enjoyed, the best performers from the best houses having been selected. The dance music seemed more alluring than usual, as was proved by the many gray beards and granddaddies on the floor, who tried to do the twinkling foot act and "get away with" these new and startling dances with more or less success; not to speak of the younger generation, who despite the big crowds on the dancing floor, enjoyed themselves hugely, with just an occasional bump to remind them that there were others on earth who wanted to dance. The decorations were elaborate, and the boxes were filled to overflowing with the officers and members of the association and their guests. The various committees are to be commended for the splendid work they did, as everything, down to the smallest detail, was conducted as smoothly as clock-work.

It can be readily understood how impossible it would be to publish a complete list of names, where there were close to 4,000 persons present. But among the box-holders and their guests were the following:

Box 1.—Mr. and Mrs. B. Ruble and friends.  
Box 2.—Mr. and Mrs. Eidt, Misses J. and B. Mullen, Mr. and Mrs. S. Plaut, Mr. Sol Furth and Miss Furth, Miss Kleeblatt.

Box 3.—Mr. and Mrs. L. J. Roversi, Mr. and Mrs. Hathaway, Mr. and Mrs. S. Loeb and daughter, Mr. Paskusz, Mr. Warren, Mr. Frank Strauss, Mr. Mortimer, Mr. Bell, Mr. Moran.

Box 4.—Mr. and Mrs. Sol London and family, Mrs. and Mrs. Louis London.

Box 5.—Mr. and Mrs. Hugo Riegelman, Mr. and Mrs. Joe Levy and daughter, Mr. and Mrs. E. Ackerman, Mr. and Mrs. Fred Lesser, Mr. and Mrs. Phil Strauss, Mr. and Mrs. Herman Isaacs, Mr. and Mrs. L. Plaut, Mr. and Mrs. Schloss.

Box 6.—Mr. H. M. Schwarzschild, Mr. J. A. Hawkinson of Chicago, Mr. J. L. McCabe, Mr. Monroe Schwarzschild, Miss B. Arnstein, Mr. Jessie Ludwig, Miss A. Stein, Mr. Lloyd Stark, Miss M. Church, Mr. Mortimer Thompson.

Box 7.—Mr. and Mrs. Ludlow.

Box 8.—Mr. and Mrs. Herman Brand and family, Mr. and Mrs. Guggenheimer, Mr. and

Mrs. Felsenthal, Mr. Leon Kohn, Mr. and Mrs. Davis.

Box 9.—Mr. and Mrs. J. J. Kennedy, Mr. and Mrs. J. Commerton, Mr. and Mrs. W. Spence.

Box 11.—Mr. and Mrs. A. A. Gordon and friends, Mr. and Mrs. M. Maier and friends.

Box 12.—Mr. Wm. Robinson, Miss Pater-son, Mr. and Mrs. C. F. Young, Mr. and Mrs. Thos. Robinson, Mr. Van Lein, Miss G. Young, Mr. Lees, Miss Rogers, Mr. I. L. Meyers, Miss E. Robinson, Mr. Wm. Neumann, Miss Jaep, Mr. and Mrs. Charles Richter.

Box 13.—Mr. L. F. Gerber, Mr. and Mrs. J. Schmitt, Misses R. T. and A. Schmitt, Mr. G. Bender.

Box 14.—Mr. M. M. Behrend, Miss B. Schoenfeld, John F. Hobbs, F. H. Lancaster, Dr. Harrison, Chas. E. Gehring, Mr. and Mrs. J. Amron and niece, Mr. and Mrs. W. Bryans, C. W. Deno, Mr. and Mrs. A. T. Keenan, F. W. Ronback, Samuel Marks, Herman Hirsch, Miss Blanch Hirsch, I. Chas. Stern, Miss M. Brazel, Mr. and Mrs. Samuel Bachenheimer.

Box 15.—Mr. and Mrs. I. Stiefel, Mr. and Mrs. G. A. Howe, Mr. and Mrs. F. McGrail, Messrs. Connelly and Watt, I. O. Meyers, Meyer Kleeblatt, J. Weil, E. Pape, J. Jacobus and V. Bier.

Box 16.—Mr. and Mrs. Gus Adler and family.

Box 17.—Representatives of the United Dressed Beef Company.

Box 18.—Mr. Al. Samuels and the Misses Samuels.

Box 19.—Mr. and Mrs. Brice and friends.

Box 20.—Mr. and Mrs. J. Egan, Mr. E. Boyle, Mr. and Mrs. J. MacCormack.

Box 21.—Mr. and Mrs. Walker, Mr. and Mrs. Warren, Mr. Bartholomew and friends, Mr. Ferris and friends.

Box 22.—Mr. and Mrs. Louis Joseph, Mr. and Mrs. Leopold Rowell, Mr. and Mrs. M. Katz and daughter, Mr. and Mrs. Rosenfield, Mr. and Mrs. S. Strauss.

Box 23.—D. C. Link and C. L. Fabre.

Box 24.—Dr. and Mrs. Floersheim, Miss G. Savage, Mr. and Mrs. Ellwood.

Box 25.—Mr. and Mrs. E. Morrissey and family.

Box A.—Mr. M. J. Sulzberger.

Box B.—Mr. and Mrs. V. Sidney Rothschild, Mr. and Mrs. Alfred Wolf, Mr. and Mrs. Frank V. Strauss, Mr. and Mrs. Francis C. Coppicus.

Box D.—Mr. and Mrs. M. Loeb and friends. Among others noticed were Alex. Lesser, Mr. Riegelman, Joseph Lecy, Emil Ackerman, Mr. and Mrs. Max Davis, Mr. and Mrs. A. Leopold, Mr. and Mrs. George B. Cohen, and Mr. and Mrs. E. E. Brunner.

The committees in charge included the following:

Chairman of committees, L. F. Gerber.

Arrangement Committee.—W. Robinson, M. M. Behrends, W. Wirsing, M. Mayer.

Floor manager, L. Alvyn Kohn; assistant floor managers, N. Rosenberg and W. Newman.

Floor Committee.—Wm. Goodwin, chairman; J. Fink, W. Gumbel, T. D. Sullivan, J. Ibenhaler, M. Luley, L. Hutter, G. Offenberger, J. Beaton, W. Schechten, E. Horowitz, J. Sulzberger, R. Hitlin, J. Downey, T. Delaney, J. Fahrback, I. Pupkin, W. Becker, J. Kahn, B. Begendorf, B. Ruble, G. Groh, K. Wolff, N. Sulzberger, P. Gamb.

Reception Committee.—J. A. Howard, chairman; M. Schwarzschild, J. S. Colwell, M. Offenberger, B. Stern, J. Commerton, G. Maier, H. Guttenstein, C. Frank, B. Wertheimer, E. Morrissey, L. Levine, L. Leopold, L. Plaut, L. Michaels, A. Meisenholder, J. Spindler, A. Samuels, J. Nichols, H. Stern, G. Hydrick, D. McKenzie, W. D. Smith, C. Reinert, J. Dawley.

Press Committee.—Louis Joseph, chairman; N. Grabenheimer, S. London, W. C. Buethe, J. Schmitt, Isaac Stiefel, L. Jackson, M. Loeb, F. F. Finkledey and G. A. Howe.

The officers of the association are: A. A. Gordon, president; E. Humboldt, vice-president; L. A. Kohn, treasurer; J. Kramer, financial secretary; G. P. Rock, recording secretary; F. J. Plowman, sergeant-at-arms; Dr. S. Floersheim, medical examiner. Trustees: J. H. Whelpley, S. Goldsmith, L. F. Gerber, W. Wirsing, W. Robinson.

# HEARN West Fourteenth St., New York.

## NO MEATS BUT EVERYTHING GROCERIES IN LIQUORS DRY GOODS.

### WEST SIDE BUTCHERS DANCE.

The annual entertainment and ball of the West Side Branch, Master Butchers of America, was held last Sunday evening at the Palm Garden in East 58th street. This was the eleventh annual event and its occurrence on Sunday evening was a novelty which resulted in a very large attendance, in spite of the bad weather which prevailed. One of the features of the evening was the presentation of an oil painting as a testimonial to Treasurer Jacob Mandelbaum. There was a representative gathering of the trade and the festivities continued until a late hour.

The committees in charge of the event included the following: Floor manager, W. Ziegler; assistant floor manager, W. C. Hanauer. Floor committee: L. E. Glocke, J. W. Neher, and M. Wertheimer. Reception committee: J. Weil, chairman; L. E. Beckmann, J. W. Vetter, S. Frank, C. Feil, B. Frank, A. DeWinter, A. Dreyfoos, F. Gummermann. Arrangement committee: A. Weill, chairman; A. Rieger, J. Drumm, L. Saalberg, H. Kirschbaum, M. J. Newman, J. Lowenstein, S. Metzger, R. Selke, N. Levy, M. Gummermann.

Officers of the West Side Branch are: D. Hecht, president; J. Weil, first vice-president; L. E. Glocke, second vice-president; J. Mandelbaum, treasurer; A. Rieger, recording secretary; W. C. Hanauer, financial secretary; M. Wertheimer, sergeant-at-arms. Trustees: W. Ziegler, H. Kirschbaum and J. Drumm.

### FIVE BIG MARKETS RECOMMENDED.

The market commission appointed by the late Mayor Gaynor, of which Cyrus C. Miller, president of the Borough of the Bronx, is chairman, has made its report to Mayor Kline. The report recommends the erection of elaborate wholesale terminal markets at Gansevoort Market, Manhattan; Harlem River Market, the Bronx; Wallabout Market, Brooklyn; St. George, Staten Island; Greenpoint, Brooklyn, or Long Island City.

Detailed plans for the proposed market in the Bronx are submitted with the report to serve as a model for other markets. The Bronx plan involves the purchase of two plots on and adjacent to the Harlem River, having a combined area of something over 28 acres. Two slips on the Harlem river are to accommodate vessels bringing food stuffs to the market and an industrial railroad is proposed to run along the Harlem, through the market, connecting the Pennsylvania, Long Island, the New Haven and the New York Central systems.

It is the idea of the commission, says the New York Produce Review, that the proposed market is primarily a wholesale market, designed to receive foodstuffs from everywhere—by rail, by boat and by farmer's wagon—and to distribute them among the retailers who are performing today the function of supplying the ultimate consumer. It is supposed to handle food stuffs with the least waste of effort and with the smallest deterioration in quality, and it will keep them in storage at the market under the

most perfect conditions until the consumer wants them. It is contended that the municipal authorities may here exercise a control over the methods of buying and selling sufficient to counteract violent fluctuations in price and "unjust price fixing."

Are you a salesman, manager, superintendent, foreman or stock keeper out of a job? Watch page 48 for good openings. Almost every week some packer advertises on that page for a man. Such chances do not remain open long; look them up, it will be worth your while. Or, if you want a position, why not advertise yourself?

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## NEW YORK MARKET PRICES

## LIVE CATTLE.

Good to choice native steers.....	\$7.80@9.00
Poor to fair native steers.....	5.75@7.75
Oxen and stags.....	4.50@7.50
Bulls and dry cows.....	3.25@7.25
Good to choice native steers one year ago..	8.20@9.00

## LIVE CALVES.

Live veal, com. to choice, per 100 lbs.....	9.00@12.75
Live calves, Western, per 100 lbs.....	@ 7.75
Live calves, Indiana fed.....	6.00@ 7.00
Live veal calves, yearlings, per 100 lbs..	4.00@ 5.00
Live veal calves, culls.....	7.00@ 8.00

## LIVE SHEEP AND LAMBS.

Live lambs, medium to good.....	8.00@ 8.60
Live lambs, culls.....	5.50@ 6.00
Live sheep, ewes.....	3.50@ 5.50
Live sheep, culls, per 100 lbs.....	2.50@ 3.25

## LIVE HOGS.

Hogs, heavy.....	8.35@ 8.40
Hogs, medium.....	@ 8.50
Hogs, 140 lbs.....	@ 8.50
Pigs.....	@ 8.20
Rough.....	7.20@ 7.40

## DRESSED BEEF.

## CITY DRESSED.

Choice, native heavy.....	13 @14
Choice, native light.....	12½@13½
Native, common to fair.....	10 @12

## WESTERN DRESSED BEEF.

Choice native heavy.....	@13
Choice native light.....	12½@13
Native, common to fair.....	12½@13
Choice Western, heavy.....	@12½
Choice Western, light.....	11 @12
Common to fair Texas.....	10 @11
Good to choice heifers.....	@12
Common to fair heifers.....	11½@12
Choice cows.....	10½@11
Common to fair cows.....	@10½
Fleshy Bologna bulls.....	@10

## BEEF CUTS.

	Western.	City.
No. 1 ribs.....	14 @15	15 @16½
No. 2 ribs.....	12 @13	14 @15½
No. 3 ribs.....	10 @11	11 @13½
No. 1 loins.....	14 @15	16 @16½
No. 2 loins.....	12 @13	14 @15
No. 3 loins.....	10 @11	13 @13½
No. 1 hind and ribs.....	13 @14	15½@15
No. 2 hind and ribs.....	@13½	14
No. 3 hind and ribs.....	@13	12
No. 1 rounds.....	11½@12½	@12½
No. 2 rounds.....	10½@11½	@11½
No. 3 rounds.....	9½@10½	@11
No. 1 chucks.....	11 @12	@13
No. 2 chucks.....	9½@10½	@12½
No. 3 chucks.....	8½@ 9½	@12

## DRESSED CALVES.

Veals, city dressed, good to prime, per lb..	@19
Veals, country dressed, per lb.....	@17
Western calves, choice.....	@16½
Western calves, fair to good.....	12½@14½
Western calves, common.....	11 @12
Grassers and buttermilks.....	@11

## DRESSED HOGS.

Hogs, heavy.....	@10½
Hogs, 180 lbs.....	@11
Hogs, 160 lbs.....	@11½
Hogs, 140 lbs.....	@11½
Pigs.....	@11½

## DRESSED SHEEP AND LAMBS.

Spring lambs, choice, per lb.....	@15½
Lambs, good.....	@14
Lambs, medium to good.....	@13
Sheep, choice.....	@11
Sheep, medium to good.....	@10
Sheep, culls.....	@ 9

## PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	@17
Smoked hams, 12 to 14 lbs. avg.....	@16½
Smoked hams, 14 to 16 lbs. avg.....	@16
Smoked picnic, light.....	@14½
Smoked picnic, heavy.....	@13½
Smoked shoulders.....	@13

Smoked bacon, boneless.....	@18
Smoked bacon (rib in).....	@16½
Dried beef sets.....	@28
Smoked beef tongue, per lb.....	@18
Pickled bellies, heavy.....	@14½

## FRESH PORK CUTS.

Fresh pork loins, city.....	13 @16
Fresh pork loins, Western.....	12½@15
Fresh pork tenderloins.....	@32
Frozen pork tenderloins.....	@81
Shoulders, city.....	13 @13½
Shoulders, Western.....	12½@13
Butts, regular.....	14½@15
Butts, boneless.....	16½@17½
Fresh hams, city.....	@16
Fresh hams, Western.....	15 @15½
Fresh picnic hams.....	@12½

## BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	\$95.00@100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	80.00@ 85.00
Black hoofs, per ton.....	40.00@ 45.00
Striped hoofs, per ton.....	50.00@ 55.00
White hoofs, per ton.....	95.00@ 97.50
Thigh bones, avg. 85 to 90 lbs. per 100 pcs.....	90.00@100.00
Horns, avg. 7½ oz. and over.....	250.00@285.00

## BUTCHERS' SUNDRIES.

Fresh steer tongues.....	@14½c. a pound
Fresh cow tongues.....	12½@13c. a pound
Calves' heads, scalded.....	45 @50c. a piece
Sweetbreads, veal.....	45 @90c. a pair
Sweetbreads, beef.....	25 @30c. a pound
Calves' livers.....	@25c. a pound
Beef kidneys.....	@15c. a piece
Mutton kidneys.....	@ 3c. a piece
Livers, beef.....	8½@10c. a pound
Oxtails.....	8 @ 9c. a piece
Hearts, beef.....	@ 6c. a pound
Rolls, beef.....	@27c. a pound
Tenderloin, beef, Western.....	20 @35c. a pound
Lamb's fries.....	8 @ 8½c. a pair
Extra lean pork trimmings.....	15½@16c. a pound
Blade meat.....	@12½c. a pound

## BUTCHERS' FAT.

Ordinary shop fat.....	@ 2½
Suet, fresh and heavy.....	@ 6
Shop bones, per cwt.....	25 @35

## SAUSAGE CASINGS.

Sheep, imp., wide, per bundle.....	@80
Sheep, imp., medium, per bundle.....	@60
Sheep, imp., per bundle.....	@50
Sheep, domestic, wide, per bundle.....	@70
Sheep, domestic, medium, per bundle.....	@50
Sheep, domestic, narrow med., per bundle.	@25
Hog, American, free of salt, tcs. or bbls., per lb., f. o. s. New York.....	@70
Hog, extra narrow selected, per lb.....	@70
Hog, middles.....	@11
Beef rounds, domestic, per set, f. o. b. Chi- cago.....	@18
Beef rounds, export, per set, f. o. b. New York.....	@25
Beef bungs, piece, f. o. b. New York.....	@20
Beef middles, per set, f. o. b. New York..	@78
Beef middles, per set, f. o. b. Chicago....	@75
Beef weasands, per 1,000, No. 1s.....	@ 7½
Beef weasands, per 1,000, No. 2s.....	@ 4

## SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	19	21
Pepper, Sing., black.....	12½	14½
Pepper, Penang, white.....	16½	18½
Pepper, red Zanzibar.....	12	15
Allspice.....	5½	7½
Cinnamon.....	16	20
Coriander.....	7	9
Cloves.....	16	19
Ginger.....	9	12
Mace.....	65	70

## SALTPETRE.

Crude.....	4½ @ 5
Refined—Granulated.....	@ 5½
Crystals.....	5½ @ 7
Powdered.....	@ 6

## GREEN CALFSKINS.

No. 1 skins.....	@ .28
No. 2 skins.....	@ .24
No. 3 skins.....	@ .14
Branded skins.....	@ .18
Ticky skins.....	@ .18
No. 1 B. M. skins.....	@ .24
No. 2 B. M. skins.....	@ .22
No. 1, 12½-14.....	@2.80
No. 2, 12½-14.....	@2.55
No. 1 B. M., 12½-14.....	@2.45
No. 2 B. M., 12½-14.....	@2.20
No. 1 tips, 14-18.....	@2.85
No. 2 tips, 14-18.....	@2.70
No. 1 B. M. tips.....	@2.20
No. 2 B. M. tips.....	@2.10
No. 1, heavy tips, 18 and over.....	@3.70
No. 2, heavy tips, 18 and over.....	@3.45
Branded tips.....	@1.90
Heavy branded tips.....	@2.25
Ticky tips.....	@2.15
Heavy ticky tips.....	@2.50

## DRESSED POULTRY.

## FRESH KILLED.

Turkeys—Dry-picked—	
Md., Delaware and Jersey fancy.....	@30
Md., Delaware and Jersey, poor to fair..	@22
Virginia, selected, fancy.....	@26
Virginia, poor to fair.....	@18
State and Penn., selected fancy.....	@26
Western, small boxes, dry-pick., selected fancy.....	@26
Western, bbls., dry-pick., selected fancy.	@25
Western, bbls., dry-pick., avg. best.....	@22
Western, bbls., scalded, selected fancy..	@24
Ohio and Michigan, bbls., scalded, selected fancy.....	@24
Turkeys, poor.....	@18
Chickens—	
Dry packed.....	@16
Broilers, in bbls., fancy.....	@23
Roasting.....	@25
Fowl—Dry packed, 12 to box—	
Western boxes, 48 to 55 lbs. to dos., dry- picked, fancy.....	@17½
Western boxes, 36 to 42 lbs. to dos., dry- picked.....	@14½
Fowl—Iced, bbls.—	
Western, dry-picked, 4 lbs.....	@16
Southern and S. Western, dry-picked....	@15
Other Poultry—	
Old Cocks, per lb.....	@12½
Squabs, prime, white, 10 lbs. to dos., per dos.....	@4.75

## LIVE POULTRY.

Chickens, nearby, per lb.....	16½@17
Chickens, Western, per lb.....	@16½
Chickens, per lb., Southern.....	@16½
Fowls, via freight, average, fine.....	@18½
Fowls, via express.....	16½@17
Old Roosters, per lb.....	@11½
Turkeys, hens and toms, mixed.....	@18
Ducks, other nearby, spring.....	@17
Ducks, West. and So., per lb.....	@14
Geese, per lb.....	@17
Guineas, per pair.....	@75

## BUTTER.

Creamery, Extras.....	34 @35
Creamery, Firsts.....	27 @32
Process, Extras.....	25½@26
Process, Firsts.....	24 @24½

## EGGS.

Fresh gathered, extras.....	44 @46
Fresh gathered, extra firsts.....	42 @43
Fresh gathered, firsts.....	40 @41
Fresh gathered, seconds.....	37 @39

## FERTILIZER MARKETS.

## BASIS, NEW YORK DELIVERY.

Bone meal, steamed, per ton.....	\$21.50 @22.00
Bone meal, raw, per ton.....	28.00 @29.00
Hoof meal, per unit, Chicago.....	@ 2.95
Dried blood, West, high grade, fine, f. o. b. Chicago, prompt.....	@ 3.25
Nitrate of soda—spot.....	2.17½@ 2.20
Bone black, discard, sugar house del. New York.....	25.00 @26.00
Dried tankage, N. Y., 11 to 12 per cent. ammonia, f. o. b. New York	8.20 and 10c.
Tankage, 11 and 15 p. c., f. o. b. Chicago, prompt.....	3.07½ and 10c.
Garbage tankage, f. o. b. New York.	7.00 @ 7.50
Flash scrap, dried, 11 p. c. ammonia and 15 p. c. bone phosphate, de- livered, New York (nominal).....	8.55 and 10c.
Foreign fish guano, testing 13@14% ammonia and about 10% B. Phos- phate, c. i. f. Charleston and New- port News.....	8.60 and 10c.
Wet, acidulated, 7 p. c. ammonia per ton, f. o. b. factory (35c. per unit available phos. acid).....	nominal
Sulphate ammonia gas, for shipment, per 100 lbs., guar., 25%.....	8.10 @ 8.15
Sulphate ammonia gas, per 100 lbs., spot, guar., 25%.....	8.10 @ 8.15
So. Carolina phosphate rock, ground, per 2,000 lbs., f. o. b. Charleston..	6.50 @ 7.70
So. Carolina phosphate rock, undried, f. o. b. Ashley River, per 2,240 lbs.	3.50 @ 3.75
The same, dried.....	8.75 @ 4.00

